



SENSATO



Sensato Buho Syrah

- Translation:** Sensible Owl
- Varietal:** 100% Syrah
- Appellation:** Mendoza, Argentina
- Climate:** Warm-temperate, exceeding 2200 hrs sunshine during vine development
- Latitude:** 33° South
- Altitude:** 700 meters
- Soil:** Sandy loam, sandy-silty texture, rich in potassium
- Irrigation:** Tunuyan river basin, born in the high Andes
- Vinification:** Fusion between traditional and technological
- Winery Storage:** 44,000 hl
- Fermentation:** 10 days
- Malolactic?:** Yes **Sulfites:** 78 mg/l
- Total Acidity:** 5.5 g/l **Alcohol:** 13%
- Residual Sugar:** 2.1 g/l **pH:** 3.8
- Enologist:** Esteban Roldan
- Tasting Notes:** Ruby red color with purple reflections, spicy aromas of graphite, venison, toasted chocolate and smoke, soft texture, nice mouthfeel with sweet tannins.
- Food Pairing:** Well seasoned strong red meats



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