



Fabre Montmayou
BODEGAS Y VIÑEDOS



RESERVA SYRAH

VINEYARD LOCATION

Luján de Cuyo, Mendoza

GRAPES

100 % Syrah

YIELD

45 hl/ha

Deleafing and green picking is performed in December. Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

FERMENTATION

Cold maceration carried out at 10°C - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26-28°C. 4 pump-overs per day and a long maceration period of 20 days.

AGEING

60 % exclusively in French oak barrels for 12 months.

TASTING NOTE

Red colour with shiny violet tones. Very complex and elegant bouquet. Plenty of wild red fruits like blackberries and cherries, liquorish and delicate hints of flowers. On the palate, the wine shows a remarkable balance with very elegant, delicate and silky tannins. Great combined with red meats, games, rich cheeses and chocolate.

1993  2013

20th Anniversary