



FINCA COLLADO

2017 Syrah + Monastrell Blend

JAMESUCKLING.COM 

92

GRAPES

85% Syrah

15% Monastrell

BOTTLING DATE

June 2017

TOTAL PRODUCTION

2,071 - 6 bottle cases

HARVEST

By hand in September of 2016

APPELLATION

Alicante D.O

ALTITUDE

600 Meters

ALCOHOL

14.5%

FORMAT

750ml & 1.5ml



TASTE PROFILE

An attractive color, with great intensity. The most of the wine show ripe fruits and a touch of unroasted coffee. The nose leads to a tasty, intense palate, that has a touch of spice to go with a boat load of different fruit flavors. The finish is clean with a hint of tobacco lended from the Monastrell. An enjoyable, easy drink!

VINEYARD

The young vines of Syrah are located in the Valley of Vinalopo in the highlands of Alicante, on sandy soils with high density plantings. The Monastrell are Gobelet pruned and more than 40 years old, located near the Salinas Lagoon.

STYLE OF VINTAGE

2016 was a very dry year with moderate temperatures, so it was necessary to use irrigation support and take extra care of the grapes. The result was excellent and 2016 is is a vintage with an exceptional level of concentration

WINEMAKING & AGING

Skin maceration for 5 days at 22* C. After the fermentation, the Syrah remained in stainless steel tanks on its lees until the end of malolactic fermentation. The Monastrell was aged in barrels for 7 months. After, both varieties were blended and aged in 2nd use barrels for 1 month.

FOOD PAIRINGS

On its own with appetizers, bbq and grilled meats, even a nice cheeseburger would work! Also a good combination with dark chocolate and red jams!

360 Picture



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