



TANAGRA 2020

VITICULTURE

Varietal Composition: 100% Syrah
Appellation of Origin: Casablanca Valley
Trellising System: Bush Vines (Gobelet)
Irrigation: Drip
Soil type: Clay loam

VINIFICATION

Harvest date: April 14, 2020
Picking method: Hand harvested
Fruit selection: At the vineyard
Crushing: by hand, in barrels
Pre-fermentation cold maceration: temperature 8°C for 7 days in barrels
Fermentation temperature: 28-30 °C
Alcoholic fermentation: 8-10 days
The fermentation took place in barrels
Post maceration fermentation: 13 days
Total skin contact: 30 days
Malolactic fermentation: Yes, in barrels

AGEING

Blend 100% in barrels
Coopers: Nadalié
Time in barrels: 22 months
Type of barrels: 38% American Oak & 62% French oak
Age of barrels: 80% New Barrels and 20% 1 year old

BOTTLING

Stabilization: Cold stabilization
Fining: No
Filtration: Membrane
Bottling date: February 16, 2022
Closure: Diam 10
Total production: 4.641 bottles

ANALYSIS

Alcohol: 14%
Residual Sugar: 3.33 g/l
Total acidity: 3.82 g/l
pH: 3.37