

EL SIRÀ DE LES CASETES

Single vineyard Sirà (Sirah) – DO Conca de Barberà



Dues casetes a la mateixa vinya són el testimoni que aquesta vinya antigament n'eren dues. Ara miren des del marge com treballam el sirà. Per nosaltres és la vinya del sirà de les casetes. Del seu fruit en fem un vi de vinya. Intens, elegant i aromàtic. Reflex actual d'una Conca amb molta història vinícola.

Conca de Barberà
DENOMINACIÓ D'ORIGEN

www.vinspetxina.com
T: (+34) 93 742 2001



Conté Sulfit, Contains Sulphites, Enthält Sulfite,
Innehåller Sulfiter

Embotellat per Celler Rosa Maria Torres
R.E. 7393/T - Sarraí (CATALUNYA), Spain
PRODUCT OF SPAIN

13,5% vol.
750ml



PRODUCT FILE

- **Bottling Cellar:** Celler Rosa Maria Torres
 - **DO:** Conca de Barberà
 - **Variety:** Sirà (sirah or syrah)
 - **Ageing:** It is launched with a minimum of 30 days in the bottle. Its evolution will be very good for the following 2 years due to the characteristics of the variety.
 - **Alcohol:** 13,5%
 - **Production:** 3.500 units
-
- **Taste:** A wine of red and black fruit aromas with attractive herbaceous notes. Vibrant fruit is balanced with supple tannins, providing a silky mouthfeel. It pairs well with Mediterranean dishes (pasta, roasted meat, rice, coca de recapta...) and sausages and other tapas.

LOGÍSTICS

- **Cases of 6 bottles**

MAIN CHARACTERISTICS OF EL SIRÀ DE LES CASETES

- Sirà monovarietal wine
- Single vineyard wine
- It is a wine of vibrant, pristine sirà fruit without the need for oak
- In the process of being certificated organic

- A quintessentially Catalan wine
- Complemented by Garrí Novell to illustrate the differences between a young and a novell wine
- A blended wine. We blend using two different vinifications of the same variety
- This variety has become more important in Catalonia in recent decades
- It is a rarity in Catalonia to make a monovarietal wine using sirà
- Bottle aged wine (not barrel aged). It has wonderful varietal characteristics
- Its attractive aromatics and expressive fruit character have led to ever-increasing popularity.

- 25+ years old vines. Planted at the end of the XXth Century
- Clay soils
- Vines combined with other crops (almond trees and cereals mainly) and forests – good biodiversity
- Dry farm vines
- Mediterranean climate

- Dry wine
- Adherence to traditional viticultural practices
- Vinification practices are those adhered to for several centuries in the area

- Characteristics of the wine:
 - Black fruit taste and aroma (blackberries). Species and herbaceous notes.
 - Mouth filling wine. Long aftertaste.
 - Easy drinking wine
 - Although it is mouth filling, it is not a heavy wine. It is light and combines well with medium intensity dishes.
 - Good ageing. Its evolution in the bottle is elegant
 - Clearly identifiable next to its “younger brother” Garrí Novell
 - A bright and vibrant wine
 - A versatile wine with great food matching possibilities