



SYRAH

fragantia n°6

2019

VINTAGE

"Great undiscovered secrets". This is the phrase that best describes our 2019 harvest, without a doubt, full of fascinating nuances. The harvest began on 12th August with our white varieties, the concentration of aromas filling the winery throughout the entire winemaking process. This vintage unveiled hidden aromas not seen before with any other vintage. Our different red varieties, are dominated by a deeply profound colour intensity, proof of the concentration of polyphenols which will keep the personality of the grapes alive throughout the ageing process. The harmony and balance of this vintage will provide wines whose secrets we will be discovering for years to come.

VINEYARDS

The vineyard where this particularly aromatic Syrah is grown is located in the foothills of the Toledo hills and the Sierra de Gredos, which create a microclimate where the difference between daytime and night time temperatures means the grapes ripen exceptionally well. With the vines trained along double Royal cordons the vineyard is streamlined and symmetrical, allowing the sun's rays to reach the clusters and the air to circulate freely.

MAKING THE WINE

The grapes are selected in the vineyard itself when they reach optimum ripeness, thus retaining their full essence of strawberries, violets and other flowers and the sweet, fruity touches that are so characteristic of Syrah. We harvested in September, during coolest part of the night, and the grapes were kept under dry ice from when they were picked to they were pressed. In order to extract all the aromas contained in the skins we macerate the grapes at 5° C in the press for five hours prior to fermentation. We then press them lightly just to obtain the free-run juice. The process comes to a natural end when the perfect balance between acidity, alcohol content and sugar is achieved. The wine is kept at 0° C right up until it is bottled so as to preserve the natural carbon dioxide produced during fermentation.

WINEMAKER'S COMMENTS

"The smile of the wine"

Syrah Rose is a fruity and fresh cheerful wine full of unique sensations. This low alcoholic strength rosé offers a unique range of aromas, a symphony of fleshy fruits and wild flowers. Its fine bubble, intensifies its freshness, giving rise to a vivid flavor with a seductive touch. Fragantia 6 is light, pleasant, and fun to enjoy, a result of its tingling bubbles and fresh fruit flavor.

SERVING AND MATCHING

Serve at 10-12° C to enjoy at its best but without excessive cold masking Fragantia's potential. Perfect as an aperitif. A good match for seafood, white meat, poultry and simple grill meats.

Grape varieties: Syrah

Date of harvest: August 2019

ABV: 6.5%

Total acidity: 6.02g/l

Volatile acidity: 0.3 g/l

Reducing sugars: 84g/l

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