

DOS DEDOS DE FRENTE

EL ESCOCÉS VOLANTE



Variety: Syrah 95% Viognier 5%

Vintage: 2018

Region: Varietal Wine of Spain

Bottled: 126th November 2019, 6373 bottles

Winemaker: Norrel Robertson MW

TASTING NOTES

Colour: unevolved and intense with light purple rim

Bouquet: Pronounced cassis and cigar box nose with lifted floral perfume, violets and black olives.

Palate: Full and unctuous on the palate with intense black fruit characters, well-integrated oak and a long sumptuous finish.

WINEMAKER'S NOTES

Single vineyard planted in 2000. Our 2018 is possibly the most balanced vintage we have achieved since launching the Dos Dedos project in 2009. Smooth ripening without any bursts of heat, together with cool autumn temperatures meant that the berries remained very firm and juicy without any dehydration (which can be common in Syrah). This is the 10th release of this wine.

Grapes were hand picked into 20kg cases on the 12th October from the Finca del Val vineyard situated at 950m above sea level. Grapes were stored at around 1-2 degrees for 48 hours before gentle crushing and cold soak for a further 6 days. The must was then warmed and fermentation commenced with punch downs and pigeage. In previous vintages we have added Viognier skins halfway through ferment however, in 2018 we managed parallel ripening between the two varieties and 5 - 6% of the Viognier was fermented as whole berries. The result is more volume and texture. 2018 was aged for 12 months in a mixture of 650 litre used French oak and 500 litre puncheons from Sylvain which I believe complement the Syrah, reinforcing the spicy side of the variety.

TECHNICAL DATA:

Alcohol content: 14.22% vol.

Sugar content: less than 0.5g/L

Total Acidity: 6.5g/L

Volatile acidity: 0.56g/l

PH: 3.44