

Dos Dedos de Frente Syrah Viognier

El Escoces Volante

Spain - Aragon

Dos Dedos de Frente - a little bit of intelligence. Literally translates as two fingers of forehead.

Intense color with light purple rim. Pronounced cassis and cigar box on the nose with lifted floral perfume, violets and black olives. Full and unctuous on the palate with intense black fruit characters, well integrated oak and a long sumptuous finish.

Specifications

Wine Type	Red
Varietals	95% Syrah, 5% Viognier
Age of Vines	20 years old
Agricultural Practices	Sustainable
Soil type	limestone, pebble stones and red clay
Vinification	Smooth ripening without any bursts of heat and cool autumn temperatures meant that the berries remained very firm and juicy. Grapes were hand picked into 20kg cases in the 12th of October from the single estate of 'Finca del Val' situated at 950 meters from two one-hectare parcels of Syrah situated on 'cantos' or pudding stones. Grapes were stored at 1-2 degrees for 48 hours in a cool room before gentle crushing and cold soak for a further 6 days. The must was then warmed and fermentation commenced with punch downs and pigeage. Fermentation in cement then ageing for 12 months in 500 liter fine grained French oak barrels 2nd and 3rd use.
Production	666 (9-liter cases)
Pairings	Ragout, game, cheeses, big steaks.

