



BALDOR

TRADICIÓN SYRAH

Denomination of Origin: Vino de la Tierra de Castilla.

Grape Varieties: 100% Syrah.

Alcohol Content: 14,5% vol.

Ageing: 9 months in French oak (Allier, medium toast, 100% new).

Winemaking: Fermentation at a controlled temperature of between 22 and 27°C with selected yeast. Total maceration between 25 and 28 days. Induced malolactic fermentation in French oak barrels followed by 9 months of aging.

Total Acidity: 5,90 gr/l.

pH: 3,45.

Winery: BODEGAS CASTIBLANQUE is a family-owned estate in Castilla-La Mancha, comprised of a recently renovated winery situated in a XIXth century cellar and 120 hectares of vineyards planted with Tempranillo, Cabernet Sauvignon, Syrah, Garnacha, Chardonnay, Macabeo, Airén and other experimental varieties.

Tasting notes:

Color: Clear and clean. Intense ripe plum color with violet hints.

Nose: Delicate aromas of licorice and balsamic toasted notes with a touch of cocoa and coffee. Very expressive.

Mouth: Mineral with hints of ripe red fruits and licorice. Pleasant and persistent finish with balanced tannins that open up in the mouth.

Serving temperature: 17° C.

Food pairing: This robust wine calls for red meat and its layered complexity makes it suitable for asian and fusion cuisine flavors.

Awards by previous vintages:

- Gold Medal "Best of Class". International Wine & Spirits Competition (IWSC). London.
- Commended Wine. Decanter World Wine Awards 2005. London.
- Silver Medal. Salón Internacional del Vino, 2004. Madrid.
- Gold Medal. International Challenge "Mundus Vini 2005". Germany.
- Best Score as Syrah Monovarietal. Gourmets Guide 2006. Spain.
- Silver Medal. Inlet Earth of the Wine 2005. Baja California "Mexico".
- Bronze Medal. National Contest Wine de la Tierra de Castilla 2008. AVIMES.
- Silver Medal in the International Contest "Syrah du Monde" 2008.

