



FINNS DET NÅGON SOM JAG DÄRUTE?

BARBERA / SYRAH / SPÄTBURGUNDER 2019

VINEYARD

Three different varieties from three different countries. Barbera from the Giachino brothers in Piemonte, Italy, Syrah from Johan Verrier in the Northern Rhône, France and Spätburgunder from Josef Andres in Pfalz, Germany. Three different varieties from three very different areas, all with different soil, climate and terroir. Generally speaking 2019 was a warm vintage in all of the areas with not a lot of rain and a warm summer.

WINEMAKING

The Barbera is made in a classic, easy to drink style with 100% destemmed grapes and fermented in stainless steel. The Syrah portion in this wine is 80% whole bunch and 20% destemmed, fermented in plastic. Last but not least the Spätburgunder is 100% destemmed and also fermented in plastic. After each wine finished their fermentation they were blended together and left to sit for 10 months in an old oak barrel. 45% Barbera, 35% Syrah & 20% Spätburgunder, 294 bottles made.

DATA

VARIETY BARBERA, SYRAH & SPÄTBURGUNDER

CLONES SELECTION MASSALE

GROWERS GIACHINO, VERRIER & ANDRES

CULTIVATION ORGANIC & CONVENTIONAL

VINEYARDS MONVIGLIERO, BRIVE & LETTEN

SOIL MARL, GRANITE & CLAY

HARVEST DATE 18/9, 27/9 & 7/10-2019

HARVEST BY HAND

AGE OF VINES 6 - 70 YEARS

YIELD 40 hl/ha

YEAST FINESSE RED

UPPBRINGING 100% OLD OAK FOR 10 MONTHS

SUGAR DRY

ACIDITY 6,5 g/l

pH 3,58

ALCOHOL 13,5%

ADDED SO₂ 70 mg/L

TOTAL PRODUCTION 294 BOTTLES

BOTTLING DATE AUGUST 2020

FILTRATION NONE

ADDITIONS SULPHUR, YEAST & YEAST NUTRIENTS