

RESERVA SYRAH 2014



RESERVA SYRAH 2014 is special! Flavours of roasted hazelnuts combined with flavours of cherries. Due to a maturing period of twelve months in French oak barrels the wine has a nice and rich structure.

COLOUR	ruby-red
GRAPE SORT	Syrah
FLAVOURS	blackberry, black currant, roasted hazelnuts, dark chocolate, black pepper, vanilla
SWEETNESS	dry (1,5 g/L)
ACIDITY	4,2 g/L
ALCOHOL	14 % vol.
BODY	round, pleasant structure
TANNINS	soft tannins
MATURING	12 months in French oak barrels
RECOMMENDATION:	The wine has a high storage potential! Already a pleasure, but even more harmonious with further storage!

THE SPECIALTY OF VELIS VINEYARDS' WINES:

The vineyards are located in the Thracian Valley of Bulgaria. In result, the grapes benefit from a continental climate with hot daytime temperatures and cool nights. This means the aromas are being particularly well developed while the acid is retained. The hand-picked grapes are cooled after the model of French châteaux. Meanwhile, the transport to the German winery in Flörsheim-Dalsheim takes place, where the grapes are being selected once again and then vinified. While the Velis Vineyards Reserves are aging in French oak barrels, the Heaven's Door is being held in stainless steel tanks to focus on the primary fruit flavours.