

# ELSA BIANCHI

## SYRAH 2010



### DESCRIPTION:

Fine aromas of sour cherry and cherry stand out from a background of smoked spices. In the mouth, the complexity of French and American oak, and a firm and balanced structure join together to produce a wine true to the varietal character of the grape. The same cherry flavors first discovered in the nose are found on the palate, and linger through the long, pleasing finish.

### WINEMAKER'S NOTES:

The grapes for this single-vineyard wine come from Valentin Bianchi's Doña Elsa Estate of 140 hectares, situated in Rama Caída, San Rafael, Mendoza, around 760 meters above sea level. One of the coolest areas in San Rafael, the soil in Rama Caída is of sandy calcareous composition and alluvial origins. Hand-picked and twice sorted by hand, the grapes go through the classical crushing and fermentation. Ten- to twenty-percent of the juice is bled off (saignee) before maceration to increase the skin-to-juice ratio. There is minimal French and American oak aging in an effort to keep fruit fresh, lively and prominent, with a further one month's aging in bottle.

### SERVING HINTS:

This wine is especially compatible with lamb, smoked meats and hearty mushroom sauces.

PRODUCER:	Valentin Bianchi S.A.
COUNTRY:	Argentina
REGION:	San Rafael, Mendoza
GRAPE VARIETY:	100% Syrah
ALCOHOL:	13.4%
RESIDUAL SUGAR:	5.37 g/l
TOTAL ACIDITY:	5.25 g/l
PH:	3.72