



## No'4. SYRAH 2018 BY DOMAINE GAYDA



### REGION

Roussillon and Minervois, France

### GRAPE VARIETY

100% Syrah

### VINEYARDS

Domaine Gayda is a fully organic vineyard, situated in the foothills of the Pyrenees. Grapes are grown on the many diverse soils and climates of their vineyards located throughout Roussillon and Minervois.

### WINEMAKING

Our head winemaker, Josh Donaghay-Spire had the pleasure of assisting with the blending of Syrah 2018 in France with Domaine Gayda's head winemaker, Vincent. The winemaking process encompasses some very traditional elements. The wine has gone through a cold soak at 10°C for 5 days and indigenous fermentation took place at around 24-26°C. Post fermentation maceration took place for 2 weeks and the wine totaled approx. one month on the skins.

### ANALYSIS

ABV: 14%

### TASTING NOTES

This Syrah from Domaine Gayda was selected for its silky texture and intense palate. This organic wine includes parcels of grapes from the 2018 harvest with aromas of cooked dark berries and plums finished with cedar on the nose. The palate is rich with well-integrated oak and fine tannins leading to a long, smooth finish.

### SERVING SUGGESTION

This wine is a great match with meat or grilled vegetables. The spicy notes and deep fruit profile with moderate tannins will bring out the best of duck, braised beef or lamb.

### DIETARY

Suitable for Vegetarians and Vegans. Doesn't contain cereals containing Gluten. Organic.