



No'5. SYRAH 2019 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

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: 14.5%

RS: <0.4g/l

TA: 4.4g/l

pH: 3.75

Vintage: 2019

TASTING NOTES

This Syrah from Domaine Gayda was selected for its silky texture and palate. This wine from the 2019 vintage displays aromas of blueberry jam and black pepper spice on the nose. The palate is rich and intense with well-integrated oak, notes of garrigue herbs and firm tannins leading to the long 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.