

EL SOLÀ D'ARES *smart fermentations* BESSONS SYRAH 2019



The Bessons estate is located in the municipality of Torroja del Priorat. 4.5 hectares of organic grown vineyards. Terracing and steep slopes, on slate and stoneware soil are the main relevant features of the Priorat terroir.

The climate is Mediterranean semi-arid, where the austere conditions that occur lead the plant to express in extremis the characteristics of the resulting wine.

THE VINEYARD

Vineyards cultivated on steep slopes, on slate and stoneware soil, in the municipality of Torroja del Priorat. The climate is semi-arid continental Mediterranean, where the austere conditions that occur lead the plant to express in extremis the characteristics of the wine that results.

-Toni Sanchez-

BESSONS SYRAH 2019

Fermentation in stainless steel tanks and in open 600 litre French oak neutral barrels. Aged for 15 months. Bottled in June 2021.

TASTING NOTES

Intense purple color. The flavours of the Bessons Syrah stands out for an intense ripe red / black fruit that evolves into a glass. With a background also menthol and mineral. Intense and balsamic tannins with spicy notes.

Fine entry into the mouth, wide and intense, with very good acidity Long finish with aftertaste of ripe fruit.

Winemaking and aging

Area:	Priorat
Type of soil:	Winemaker selection Slate and stoneware soil
Variety:	Syrah
Harvest:	Setembre 6 to 15
Aging:	12 months in french oak
Nº of bottles:	311

Analytical data

Alcohol:	14,5 % by vol
Volatile acidity:	0,60 g/L
Residual sugar:	<0,10 g/L
Total acidity:	5,79 g tartaric acid/L
pH:	3,28
Total sulphites:	<20 mg/L



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DISTRIBUCIÓ