



RUDA CARDINAL

BOTTLES	VARIETY	VINTAGE	ALCOHOL
9.000	100% Syrah	2012	13,50%

WINEMAKING PROCESS

Harvested in mid of September 2012 when the skin have reached maturity. De-stemmed and then placed in stainless steel containers for fermentation using selected yeasts. The maturing process is around approximately 12 months in oaks and then in bottles during 6 months.

TASTING NOTES

A black cherry colour with a violet edge. Clean and brilliant. On the nose: Complex aromas like dark fruity, raspberries and violets combined with spices and hints of smoked and mint. In the mouth: powerfully fleshy with a ripened structure.

FOOD PAIRING

Particularly suitable for Mediterranean food. Its ideal serving temperature is between 12 °C and 14 °C.