



DOS DEDOS DE FRENTE

UNFILTERED RED WINE

by EL ESCOCÉS VOLANTE 

Grape Varieties: 97% Syrah, 3% Viognier

Vintage: 2013

Producer: Norrel Robertson, MW

TASTING NOTES:

Colour: Unevolved and intense with light purple rim.

Bouquet: Pronounced cassis and cigar box nose with lifted floral perfume and violets.

Taste: Full and unctuous on the palate with intense black fruit characters, well integrated oak and a long sumptuous finish.

WINEMAKER'S NOTES:

Grapes were hand picked into 20kg cases in the early hours of the 16th of October from the single estate of 'Finca del Val' situated at 950 metres from two parcels of Syrah situated on 'cantos' or pudding stones. Grapes were stored at 0 degrees for 48 hours in a cool room before gentle crushing and cold soak for a further 10 days. The must was then warmed and fermentation commenced with punch downs and pigeage. Half way through fermentation of the Syrah, fresh Viognier juice and Viognier lees were added to aid colour stability and to add glycerol, perfume and complexity to the wine.

A further maceration of 3 weeks followed after alcoholic fermentation and the wine was then pressed to two and three year old 225 French oak barrels from Hermitage, Darnajou and Dominique Laurent coopers. Total production of 12 barrels / 3555 bottles.

Calatayud offers one of the most unique areas in Spain for Rhone varieties and when Syrah and Viognier are grown at altitude at viticultural extremes the results are quite singular and perfumed.

DOS DEDOS DE FRENTE – a little piece of intelligence. Literally translates as two fingers of forehead.

TECHNICAL DATA:

Alcohol content:	15 % vol.	Sugar content:	1,6 g/L
Total Acidity:	6,4 g/L	Malolactic:	Yes
PH:	3,61	Barrels – Malolactic then 20 months in used 225 French barriques.	
		Bottled straight from barrel without excessive filtration	