



DOS DEDOS DE FRENTE

UNFILTERED RED WINE

EL ESCOCÉS VOLANTE 

Grape Varieties: 98% Syrah, 2% Viognier

Vintage: 2017

Producer: Norrel Robertson, MW

Vino varietal/Varietal wine of Spain

TASTING NOTES:

Colour: Unevolved and intense with light purple rim.

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

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 between the 14th to 16th October from the single estate of 'Finca del Val', 950 metres altitude, from two 1 hectare parcels of Syrah on 'cantos' or pudding stones. Grapes were stored at 1–2 degrees C 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. 2017 was the first vintage we opted to ferment 50% of the cuvée in open large barrels to achieve earlier integration of oak and an austere lees style. Half way through fermentation of the Syrah, Viognier skins were added to aid colour stability and to add glycerol, perfume and complexity to the wine.

Characteristics of this vintage: Ravaged by frost, the 2017 selection was done over 2 to 3 days to ensure homogeneity of grapes. Fresher and lower in alcohol than previous vintages, more fruit-forward with less extraction

The 9th release of this high altitude late-ripening Syrah.

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

TECHNICAL DATA:

Alcohol content:	14,1% vol.
Total Acidity:	6,4g/L
Volatile Acidity:	0,51g/l
PH:	3,46
Residual Sugar:	0,5 g/L