



## TECHNICAL SHEET

# SYRAH 2009

**Category** – Red wine from the Portuguese Alentejo region

**Soil** – Mediterranean prairie soils

**Climate** – Iberian Mediterranean

**Facing** – Predominantly Southern facing over a slightly sloping, sun soaked knoll of 30 hectares; a vineyard in the heart of the Alentejo.

**Grape Variety** – Syrah

**Technology** – The vinification process involved a controlled temperature environment (25-28°C) and followed by enduring maceration (+/- 30 days). Stored and aged for 12 months in new oak barrels from the French Allier region before maturing for another 8 months in the bottle.

**Wine tasting evaluation** – This wine is made exclusively of the Syrah grape variety.

Vinification took place in a temperature controlled environment with a long maceration process to produce a well-balanced wine, which is then aged in new oak barrels to enhance the evident tannins and prolong its distinctive flavour.

The wine displays an intense garnet colour with a delicate aroma of mature fruit and floral accented by notes of vanilla. In order to preserve its natural qualities, we do not stabilize the Comenda Grande Syrah.

**Oenologist** – Eng. Francisco Pimenta | **Producer** – Monte da Comenda Agroturismo, Lda.

**Quantity** – 4,100 0.75 Lt. bottles



**Wine Masters Challenge 2012**  
Syrah Red 2009 – Silver Medal



**IX Encontro de vinhos do Alentejo e Extremadura 2011**  
Syrah 2009 – Gold Medal



**AWC Vienna – International Wine Challenge 2012**  
Syrah 2009 – Silver Medal



**Decanter – World Wine Awards 2012**  
Syrah 2009 – Commended



**V Concurso "Vinhos Engarrafados do Alentejo" Confraria dos Enófilos do Alentejo 2011**  
Syrah Red 2009 – 1st Prize



**Mundus Vini 2011**  
Syrah Tinto 200 – Silver Medal



Alcohol level 15,0 %  
Total acidity 5,2 g/l  
Volatile acidity 0,55 g/l  
Residual Sugar 2,1 g/l  
Ph level 3,63