

# BODEGAS AESSIR

## SYRAH 2017 – NATURAL WINE

- **WINERY:** BODEGAS AESSIR
  - **WINE:** BODEGAS AESSIR SYRAH – NATURAL WINE
  - **LAUNCH:** July 2018
  - **VINTAGE:** 2017
  - **VARIETY:** SYRAH 100%
  - **ORIGIN:** Cuenca
  - **TOTAL PRODUCTION:** 3.000 L.
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- **VITICULTURE:**
    - HECTARES:** 1 Ha.
    - VINEYARDS AGE:** +30 years old
    - HIGH:** 969m
    - PRUNING STYLE:** Globet system head training. Bush.
    - CROP:** Dry
    - SOIL:** Poor. Clay. Poor Subsoil.
    - GREEN PRUNING:** Yes
    - PLANT YIELD:** 5Kg
    - VITICULTURE TYPE:** **ORGANIC SO2 FREE**
    - HARVEST:** October
    - CLIMATE:** Dry Continental and Mediterranean.
    - PLUVIOMETRY:** 350L / Year
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- **PROCESSING:**
    - DESTEMMED:** Yes
    - CRUSHING:** No
    - FERMANTATION:** Stainless steel tanks
    - PUMPING:** Tank
    - ALCOHOL VOL:** 14,5% Vol.

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## **SENSORY ANALYSIS:**

Bright red color with violet edges , very clean, with medium to high intensity.  
Very expressive in nose, with well-marked ripe fruit typical of the variety where red and black fruits are highlighted. Really fruity.

Alive, round, fleshy and balsamic in mouth with sweet tannins showing a strong and persistent character.  
Well-balanced acidity.

Sweet final with noble sensation that produces a feeling of great harmony. Persistent.

In perfect coherence, confirming in the retro-olfaction phase ripe fruit.



**PICK UP ADDRESS:**  
16235. CUENCA. SPAIN  
6 PACK CASES  
126 CASES / EUROPALLET  
31x24x14mm  
21 CASES LAYER  
756 BOTTLES / EUROPALLET

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### NATURAL WINE:

A natural wine is the coming from pure grapes which haven't been treated at any time, it goes beyond organic viticulture and elaboration since organic farming and elaboration allows certain types of unnatural compounds to certain limits as well as the addition of limited sulphurous for its preservation. A natural wine is the result of a truly reflection of the soil in which the wine is born and its variety.

Basics aspects of its idiosyncrasy:

- 1- **Respectful farming with the environment:** (This is also shared with organic farming or biodynamic). Although some of the most common and allowed treatments on organic farming such as Sulphur or copper sulphate should be reduced to a minimal expression, other technics are used like green fertilizers. It's not allowed to use chemical fertilizers, herbicides, pesticides or systemic fungicides or organisms genetically manipulated.
- 2- **Commitment with the natural environment:** there is a coherent behavior when it comes to canalize resources such as energy, water or labor. For instance, natural wines are sealed with natural or technic corks.
- 3- **When the winegrower is the author:** It's the winegrower who controls the vineyards and the one responsible for all the labor done in the field, so natural wines are the purest and most honest reflection of that labor since there is no external compounds that might alter the final wine.
- 4- **Authenticity and uniqueness:** Grapes should reflect the conditions of the soil and the vintage since the labor is artisan and manual. Machinery used shouldn't alter the natural conditions of the grapes, most or wine in any case.  
The wine is not clarified and neither filtered in order to preserve all the natural characteristics of the wine.  
Commercial yeast is not used or any other product in order to accelerate or conduct the alcoholic fermentation and neither malolactic bacteria for the malolactic fermentation.  
The wine's acidity is not amended with tartaric acid, citric or any other compound.  
Wood chips or other type of wood is not used in order to aromatize.  
No technics such as inverse osmosis, cryomaceration or concentration are used in order to artificially break up the most or wine compounds.  
Clarification is not usually made. Instead, the pass of the time is the one supposed to do that job.  
There is no filtration so no natural compounds will be removed.
- 5- **SO<sub>2</sub> is not used** since Sulphur dioxide is harmful to health. It's a toxic and irritating gas very dangerous for those who are working with it and are exposed for a long time. It's also the cause of headaches, migraines and hangovers to the consumer. People allergic to it can't drink conventional wines.  
There are other technics used instead such as the most hyperoxidation, natural stabilization or the limitation of the wine in contact with the air.
- 6- **Honesty and transparency** are the main values in natural wines. Natural wines are pure fermented grape juice with wild yeast from the skin of organic grapes which have never been exposed to any chemical treatment.
- 7- **Vegan:** Since the wine is not clarified with any external compound.