



DOS DEDOS DE FRENTE

EL ESCOCÉS VOLANTE 

Variety: Syrah 94%, Viognier 6%
Vintage: 2020
Classification: Vino Varietal
Bottled: 23rd March 2023
Production: 7,500 bottles
Winemaker: Norrel Robertson MW
Vineyard: Finca del Val, Villarroja de la Sierra, planted 2000, 950m altitude, pudding stone soil
2 hectares Syrah, 0.4 hectares Viognier



TASTING NOTES

Colour: Unevolved and intense with light purple rim.

Bouquet: Black fruits, roasted meats, violets and floral notes.

Palate: Full bodied with black cherry fruit, black olives, and a long floral finish with exquisitely integrated oak.

WINEMAKER'S NOTES

This is the 12th release of this high altitude, late ripening Syrah blend.

Grapes were hand picked into 20kg cases starting on 16th September (10 days earlier than usual) from the single estate of Finca del Val. Grapes were stored at 1-2 degrees for 48 hours in a cool room before gentle crushing and cold soak for a further 6 days. The must was then warned and fermentation commenced with punch downs and *pigeage*. We co-fermented the Viognier with the Syrah having harvested at the same time. Aged for 14 months in a mixture of old 650 litre French oak pipes, 500 litre old puncheons from Sylvain (which I believe really complement Syrah, reinforcing the spicy side of the variety) and a very low toast selection of 500 litre Stockinger barrels which respect fruit and typicity.

TECHNICAL DATA

Alcohol: 13.9% Residual sugar: 0.5g/l Total Acidity: 6.3g/l Volatile acidity: 0.6g/l pH: 3.55

"... perfumed and heady, hedonistic and supple ... varietal character a la Rhône, with a mixture of violets, tar and bacon fat. The palate is medium to full-bodied with abundant but fine-grained tannins." *Luis Gutiérrez, The Wine Advocate*