

# SYRAH LA TOUR

## VALLE D'AOSTA D.O.P.

LES CRÊTES BEGAN PRODUCING ITS SYRAH IN 1995 AS A TABLE WINE BECAUSE IT WAS NOT RECOGNIZED AS A P.D.O. IN THE AOSTA VALLEY. IN 2007, LEGISLATION CHANGED, AND SINCE THEN LES CRÊTES HAS CONTINUED TO PRODUCE ITS SYRAH D.O.P., RENAMED FOR ITS MINERALITY AND FRESHNESS, LINKED TO ITS MOUNTAIN CHARACTER.



### GRAPE VARIETY:

Syrah 100%.



### VINEYARD:

La Tour of Aymavilles.

Area about 1.5 ha, Guyot system; planting 8,000 feet per hectare, cordon and retouching rows.

Yield 8,000 kg/ha.



### SOIL AND CLIMATE:

Altitude 650 mt a.s.l.

Glacial, alluvial, silt sediment with northwest and southeast exposure. Alpine climate with short, cool, breezy summers with large temperature ranges and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, mid-October. 10,000 bottles.

**FIRST VINTAGE:** 1995



### VINIFICATION AND AGEING:

Chilled grape destemming, 12-day fermentation in stainless steel at controlled temperature (24 °C), with daily punching down. Aged for 12 months in 300-litre French oak barrels. Aged in the bottle for 6 months.



### TASTING NOTES:

Ruby, with garnet hues. On the nose, slightly spicy and toasty with hints of berries. On the palate, fine and complex, savory and fresh. Long fruity finish with soft tannins.



### PAIRINGS:

Elaborate first courses, red meat with sauce, game, Parisian-style escargots.



### RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Grand Ballon

### ANALYTICAL DATA (2023):

Alcohol 15 % vol., Total acidity 6 g/l, pH 3.3