



CLOS de GAT

Harel Syrah 2013

Varieties: 100% Syrah

Alcohol: 14.5%

Vinification: Traditional vinification methods, the grapes are handpicked, after rigorous sorting and crushing they are transferred to open fermentation tanks. After ageing for 16 months in 70% new French oak barrels and racked every 4 – 6 months, the final blend is bottled without fining or filtering.

Tasting notes: The 2013 vintage clearly reflects the terroir characteristics inherent in the HAREL wines of Clos de Gat . The wine has a deep dense purple colour. On the nose it is intensely aromatic and complex, discreetly oaked, with classical spicy peppery and red fruit aromas. On the palate the wine is full bodied, well balanced, fresh with good acidity and well rounded tannins. The finish is long, lively and elegant.

Drink: 3-7 years from the vintage

Serving temperature: 16 to 18°C.

Serving suggestions: Mediterranean cuisine, grilled and roasted meats, casseroles and cheeses.



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