

SYRAH

Also known as Shiraz, Sirah, Candive Noir, Entournerein, Hignin Noir, Plan de la Biaune, Schiraz, Sérine, Sérène, Petite Syrah, among others.

Syrah is a variety of red wine from the vine and its controversial place of origin which still cannot be defined.

Nowadays, the greatest producers of this stock are France and Australia. In Australia's case, Shiraz was introduced by the English colonies and has now become a true emblem. This industry has been developing strongly and is one of the country's most important, with considerable influence on its economy, not only through its production, but also as a generator of employment, tourism, and exportation activities.

Syrah wines possess a high acidity, a vigorous body, a high quantity of tannins and color, the aromas are between floral and fruited with light smoky touches.

At Chocalán, the Syrah grows on the hillsides. Planted in an amphitheatre, we have sections that look to the North, others the South, passing for all the intermediate exposures.

The fruit obtained from each section has unique and distinct characteristics, which allows the oenologist to make the final blends holding a countless number of ingredients in his hands.

Accompaniments:

Syrah is ideal for accompanying:

- Game meats (deer, boar, rabbit)
- Turkey
- Pork
- Spicy foods (hot)
- Goat
- Cold cuts
- Goat Cheese



The temperature at which a Syrah should be served, that which allows the wine to expose itself, highlighting its aromas and flavors, is between 16°C and 19°C for a young wine and 18°C and 20° for a wine that can be aged. For these latter ones, it would be very interesting to use a decanter at least one hour before drinking.