

Torre de Barreda Syrah 2022

Torre de Barreda - 75 cl.

Old vine syrahs vilified in semi-crianza style.



Vinification

5 months in French and American oak barrels.



Storage potential

Drink as from : 2024
Best moment : 2025-2026
Until : 2027



To serve

Not too warm - 18° is the ideal temperature.



Trial analysis

The deep colour of a young wine, with a small disc. Very powerful aromas of ripe black fruit, leather and peeper on the nose. all of which comes back on the palate. The freshness of the syrah is impressive, the oak is very well integrated, with a subtle touch of spice. What a price-quality relation!

Description domain

The good Cencibel from the Toledo hills. This was a farm before it became a wine producer. The good potential of the old vines (and new plantings as well) induced the owners to produce their own wine, which they started in 1999.



Wine style:

Continental, fruity and simple



Assembly

Syrah (100%)



Region:

Castilla la Mancha



Appellation:

Vino de la Tierra de Castilla



Wine estate:

Torre de Barreda