

SIURALTA
MORAT
VINSNUS



SiurAlta Morat is an imagined wine, previously conceived. Co-fermentation of syrah and just a 10% of viogner, harvested early at the same time, far from ripening limits. The goal is to obtain – with the lowest possible alcohol content – an unusual fresh expression of the syrah variety, approaching its essence. The two vineyards are mixed, they are contiguous. Soils are red clay and slate together. South facing orientation, emplaced on the hillsides of Gritella.



APELLATION *MONTSANT*

VARIETIES *Syrah 90%, viogner 10%*

ALTITUDE *780 m*

SOIL *Red clays*

SO2 TOTAL *16/18 mg/l*

FARMING *Organic*

DENSITY *6.000 vines/Ha*

HARVEST *First half of September*

FERMENTATION *Whole cluster fermentation in vat*

AGEING *10 months in big amphoras*

PROPERTIES *Alcohol 12,5/13%; acidity 5,9/6.2 g/l;
ph 3.1/3.2*