

VÁAMOS WINERY

SYRAH 2017

Eger Wine region

VARIETIES
SYRAH

CATEGORIES
RED WINE, DRY

ALCOHOL
%

SOIL TYPE
VOLCANIC RHYOLITE TUFF

METHOD OF VINIFICATION :
SPONTANEOUS SKIN FERMENTATION IN WOODEN
VATS FOR 4 MONTHS, FERMENTATION ON LEES UNTIL
BOTTLING

METHOD OF AGEING :
26 MONTHS IN THREE 500L USED OAK BARRELS AND IN
ONE 225L NEW OAK BARREL

