



**El Jardí del Sentits  
'Misteriós' Syrah 2020  
by Blanca Ozcariz Raventós**

**Region:** Lavern, Subirats, Penedés

**Soil:** Calcareous Clay

**Elevation:** 25-75 meters

**Production:** 2410 bottles

**Vinifera:** 100% Syrah  
**Planted in** 2003

**Vineyard** In Subirats, behind Cal Almirall's farm house, we find our small plot of organically farmed Syrah. Planted in 2003, Misteriós Syrah is born in petrocalcil soil, slightly alkaline and with moderate calcium carbonates and ferric clay. Included in the Prelitoral Depression down Massís del Garraf, these soils are classed as typical Xerofluvent (SS,1999) and Fluvial haplic calcareous (IUSS, 2006)

**Production**

Hand harvest took place on September 1<sup>st</sup>, 2020 in the wee morning hours, illuminated still by an ascending moon, on a fruit day according to the biodynamic calendar. The grapes are cooled for two days and then left to ferment with native yeasts over the course of 20 days. The wine is then aged for 12 months in 3 years old 300 Liter French oak Barrels. The wine is bottled un-fined and unfiltered.

**Vintage**

2020 was fickle fickle. Huge fluctuations between heat and cold during the spring months led to some early bud-break but more mild temperatures slowed down the cycle. The majority of the summer was dry and hot and dry. Luckily the last half of August had mild temperatures and humidity with rainfall which hydrated the grapes allowing them to ripen consistently. Due to some late summer mildew – 20% decrease in yields for 2020.

**Wine** The spectacular purple color of Syrah wine reminds us of the colors of the leaves of the vines. Cranberry, blackberry and blueberry sprinkled with the classic Syrah pink peppercorn notes and Mediterranean herbs and sunshine make this wine intriguing, its 12.5% abv keeps it vibrant. Misteriós is a juicy and silky wine, the tannins are firm and mature, providing a velvety feel within well- structured bouquet. The bright tannins are floral and subtle.

12,5% vol. pH: 3,48

Total Acidity: 3,60 g/l (ATS)

Residual sugars (Glucose + Fructose): 0,3 g/l Free SO2: 8 Total SO2: 32

Volatile acidity: 0,51