



Eldoze

D.O. Finca Rosalejo

Varieties
100% Syrah.

Type of wine
Red wine aged for 15 months in new French oak barrels.

Analytical parameters
Alcohol: 14.9 %, Acidity: 5.55 g/l, Residual Sugar: 2.2 g/l

Winemaking
Harvesting is carried out exclusively by hand in the early hours of the morning. After washing and cooling the grapes, a strict selection process follows. Vinification takes place using a combination of small stainless-steel tanks and open barrels, with great care given to maceration and extraction to achieve elegance, finesse and the silkiest possible tannins. Using gravity and avoiding pressing to prevent harshness and astringent tannins, malolactic fermentation is carried out in barrels or French oak vats.

Tasting notes
Color: Intense ruby red, bright and crystalline.
Nose: Complex red fruit aromas in harmony with the nuances provided by barrel ageing. Its mineral character and high concentration clearly stand out on the nose.
Palate: Fresh and balanced, with notes of cherry, lively acidity, elegance and an overall incredibly smooth mouthfeel.

Food pairing
Red meats, stews, game and aged cheeses.

Awards

- Mundusvini Gold - 2025 (Germany)
- 92 Pts. Peñin - 2023 (Spain)