

*Silver Medal – Finger Lakes International Wine Competition*  
*Bronze Medal – NextGen Wine Competition*  
*Bronze Medal - American Wine Society. Commercial Wine Competition*

# BLACK ELK SHIRAZ

Varietal Composition:	100% Shiraz
Vintage:	2015
Grapes origin:	Castilla, Spain
Latitude:	39° 62' 33" North; 2° 87' 41" West
Altitude:	900 Meters (2,700 Ft.) Above Sea Level
Soil:	Open ground with clay
Viticulture:	Espalier Training System. Controlled Productions. Machine Harvest. Drip Irrigation.
Vinification Process:	Traditional Vinification. Slow process of Maceration and Fermentation with Constant Pumping Over, during 14 days.
Analytical Data: Alcohol content	13.5 %
Organoleptic data: Sight	Intense purple colour, opaque. Violet tones with bluish glints. Dense and tinted tears.
Bouquet	Very intense with predominant aromas of black fruits, blackberry, blueberry, blue flowers, inkpot. Mineral and earthy character.
Flavor	Smooth and silky journey in the mouth but showing great backbone thanks to its fine, ripe, grape tannins, but gives off no aggressiveness in spite of this. Acidity very well balanced with the alcohol, with no characteristic over-powering another.
Pairings:	Ideal with rice and pasta. A perfect match for grilled or sauced white meats, such as chicken and duck.

