

SERRA DA CANASTRA
SACRAMENTOS
VINIFER



Harvest date: 07/24/2023
Thermal range: 11°C to 26°
Average rainfall 1,600 mm

ANALYSIS:

ALCOHOL: 11%
pH: 3.48
TOTAL ACIDITY: 7,2 g/L
SUGAR: 2,18

SABINA SYRAH 2023

100% SYRAH

Vinhedo São Miguel, Sacramento, Serra da Canastra – MG

Sacramentos Vinifer is a winery with vineyards in Serra da Canastra that perpetuates a beautiful family history of love for wines.

Sabina, who gives the name to the wine, was a immigrant from Calabria and lived enjoying the wines in her own way, while cooking in your simple house and drinking it in a mug. In this daily family ritual, it was common for Sabina to tell her children about her ancestors who made their own wine in Italy. Deceased very early, she left in her son Jorge the desire to continue the family tradition, honoring her and remembering a routine that brings so many good memories.

Sabina wine, like the matriarch that inspired us, are authentic and with a lot of personality.

VINEYARDS:

Located in Serra da Canastra, in the city of Sacramento in Minas Gerais, on the 19th parallel, latitude 19° South, at an altitude of 1100 meters, on clayey soil (yellow). Syrah seedlings originate from France (clone 174/1103 Paulsen) were planted in November 2018, with a density of 4,000 plants/hectare, with a spacing of 2.5 meters x 1 meter.

Vineyard is conducted in a vertical trellis system, pruned in spured cord, with east/west orientation, without irrigation. The double pruning technique was used, with branch formation pruning between August and September and production pruning between January and February. Start of the véraison in May and harvest between July and August.

VINIFICATION:

The grapes were transported in a refrigerated truck to Caxias do Sul – RS, with all care taken to keep their characteristics and freshness.

The fermentation was made in five open tanks, in each one 66% of the grapes were whole (the whole bunch) and 33% were just the grains. Each tank received a diferente yeast for fermentation and pumping over was carried out with pigeage, without excess extraction. At the end of fermentation, the wine was aged for 4 months in a neutral toast foudre.

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TASTING NOTES:

APPEARANCE: Deep purple.

AROMAS: Fresh plum, floral and herbal aromas and black pepper.

PALATE: Very fresh, with a medium body and a long finish, it reproduces its aromas on the palate, gaining even slightly smoked and spicy notes. Very polished tannins and balanced alcohol, inviting the next glass.

TEMPERATURE: 14/16° Celsius.

PAIRING: Perfect to enjoy as a vin de soif, in good conversation with friends or with medium-aged cheeses and charcuterie. Excellent in combinations such as pasta with sauces based on roasted tomatoes, pizzas, cassoulet, duck rice, red meat and spicy food.

PRODUCTION:

6.000 bottles.

SCORES:

Best Red in Brazil and Best Southeast Wine by Guia Descorchados – 93 points

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