

VINO FINO

Explore a World of Wine

MARIUS SINGLE VINEYARD ALMANSA SYRAH 2018



VINO
VALUE



\$19.99

Dark fruits and silky fine tannins - ready to enjoy now!

Product Code:	31415	Closure:	Screw Cap
Country:	Spain	Unit:	Each
Style:	Red	Volume:	750ml
Variety:	Syrah / Shiraz	Alcohol:	14.5%
		Grape:	Syrah 100%



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



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TASTING NOTES

Double Gold Medal - Sakura Japan

Gold Medal - Gilbert & Gaillard

Gold Medal - Portugal Wine Trophy

Another impressive import from Master of Wine, Steve Bennett that at 6 years age is drinking perfectly.

Winegrowing in Almansa probably dates from the 16th century and wine has been produced in the region ever since. Almansa stands around 700 metres (2,300 feet) above sea level in the eastern corner of the province of Albacete, bordering Valencia, Alicante and Murcia. This Spanish DO area with around 7600 hectares of vineyards is named after the town of the same name, which comes from the Moorish "Al-Amankha" (dry place).

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Winery Notes (2018 Vintage)

Full-bodied red wine with ripe aromas of black cherries, plums and spicy notes of black pepper. Ripe, dark fruit presence on the mid-palate, soft, supple, fleshy tannins and a fine finish. Balanced, with excellent acidity, elegant in the mouth with a subtle hint of toastiness.

'Marius' Single Vineyard Syrah comes from a separate 110ha lot within the Finca Los Timonares Estate, the first to be owned by the Piqueras family who have produced wine for 4 generations since 1915. The estate now covers an area of 210 hectares to the southeast of Almansa, 750 metres above sea level and is composed of nutrient-poor, stony and calcareous soils with scarce rainfall - all ideal characteristics for obtaining the freshest and most expressive range of wines. Syrah is ideally suited to Almansa to make spicy wines, with lots of colour and flavour.

Enjoy this award-winning wine simply by itself or accompanied by tapas, roasted, grilled or fried dishes, barbecued or grilled red meats, cured meats (ham, chorizo, etc.) and semi and fully-matured cheeses.

5 Stars & 93/100 Sam Kim, Wine Orbit, June 2022 (2018 Vintage)

"Beautifully fruited and fragrant with dark plum, sweet cherry, subtle spice, almond and floral aromas, it's succulent and flavoursome in the mouth delivering bright fruit flavours with silky texture and fine tannins. Modern and immediately appealing for delightful drinking. At its best: now to 2027."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch