



Sea Soul N°4

CRUSOE TREASURE
UNDERWATER WINERY



Extraction Date: 29/10/2019

Limited Edition: 7.682 units

Packaging: Cases of 1, 2 or 6 bottles. Each bottle comes with a specially designed case and tasting note. A Japanese artist has represented the marine species of the underwater cellar through watercolor paintings.

Production: Aged in new French Oak barrels for 14 months followed by 15 months of underwater treasuring.

Varietal: Syrah 100%

Appellation: Pre-Pyrenees foothills region, Aragón-Somontano, Old vineyards planted in the 1990's.

Specific Region: Ayerbe (Huesca)


Alcohol Content: 14% Vol


UNCORKING


Ideal storage temperature: 12°C (53.6°F)

Recommende serving temperature: 14°C (57°F)

TASTING NOTES

 **Visual:** Burgundy red, shiny, a lively elegant colour.

 **Aroma:** Fresh, a bit of reduction characteristic of Syrah, floral, roses and fresh red fruits. Oaky with a very elegant licorice tone, dried nuts and candy all mixed in. Original and memorable.

 **Flavor:** Explosion of elegant taste as it moves through your mouth, full bodied yet fresh, well balanced licorice and high acidity. A long aftertaste mixed with bitterness and freshness. Wine with a complexity difficult to forget, and a pleasure for all the senses.

ENOLOGISTS

Dr. Antonio T. Palacios, Head Enologist Bodega Crusoé Treasure

