



Kyrenia by Zyme

Syrah IGP Veneto Rosso



Technical Data:

"Let me introduce myself. I am Kyrenia"

*I am a ship from ancient Greece, **the cradle of European viticulture**. I was constructed and equipped for the transport over the seas of wineskins and amphorae of wine. I brought celebration and joy to the ports of the Mediterranean. Today, I am the only survivor of that era. After the passage of centuries, **here I am at Zýmē** to continue to carry out my mission, transporting my wine to every port that summons it. Zýmē is also the yeast that had a great part to play in my birth, and my existence owes much to the fashioning hands at Zýmē.*

Technical Data:

- Alcohol: 14.5%
- Dry extract: 30 gr/lt
- Total acidity: 5.5 gr/lt
- pH: 3.50

Grape Variety: 100% Syrah

Vinification & Ageing: The grapes are grown in the Colli Berici zone and harvested by hand in the last third of September. 50% of the grapes are pressed immediately after picking, while 50% of the clusters are naturally semi-dried for about 20 days. After the final blend is assembled, it matures approx. 24 months in once-used French oak barrels.

Characteristics: The wine reflects the harvest of a very challenging grape at just the right moment, while the maturation in oak has allowed the Syrah to develop to the fullest degree its classic aromatics. Its spiciness is emphatic but perfectly complemented by a judicious acidity.

Pairings: This wine is ideal for any occasion.