

ROXO

PORT CELLARS



2005 Magia Preta

(Black Magic)

Paso Robles

50% Cabernet Sauvignon

50% Syrah

Alcohol: 20%

RS: 9 g/100mL

TA: 6.4 g/L

pH: 3.67

50 cases produced

375 ml-\$44

750 ml-\$75

Tasting notes: Traditional Syrah characteristics dominate this blend. A deep and earthy bouquet of pipe tobacco and leather complement soy and black pepper aromas. Undertones of cinnamon and hazelnut complete the experience with a long-lasting, chocolaty finish.

Food Pairings: Stilton or Roquefort cheese, hard cheeses such as parmesan and pecorino, quality dark chocolate, prosciutto or Capicola ham.

Vinification: The Cabernet Sauvignon and Syrah were both hand-harvested and treated separately in small open-top fermentors. About 20% of the berries were left whole to express the fresh fruit characteristics from each varietal. After a three-day cold soak, fermentation was initiated using a combination of commercial yeasts. The must was punched down 3-4 times daily until fortification. The two wines were then aged independently in small, semi-neutral oak barrels for 12 months. After the decision to blend both wines into equal parts, the wine was racked twice during an additional aging of 24 months before it was bottled unfiltered and unfiltered.