



This wine bears the name of a locality on the estate. Over the years, while we were making progress in our method of cultivation, the Syrah plots (3.5ha) gave credence to the idea that it was possible to grow fine Syrah in the Côtes Catalanes.

A Syrah with a deep strong colour, presenting a spicy and floral aromatic palette with silky tannins and an ever-present mineral freshness.

In early September, when we prepare the winery for harvest time and monitor our fences to protect our crop from wild boars with a thirst (and gourmet tendencies), we fear the effect of hot winds on our Syrah.

It takes just two days of these winds to concentrate the grapes and thus prevent the violet, pepper and spicy aromas from slowly maturing.

Nagello can be drunk young, when it still retains a few reductive notes typical of Syrah. But exercise patience for a few years and you can enjoy the full potential of our Catalan Syrah, which begins its tertiary development six years after harvest.



**Variety:** 100% Syrah.  
**Average vine age:** 30 years.  
**Soil:** Gneiss, stones; south and southeast facing plots at 280-350m altitude.  
**Yield:** 0.6L per vine.  
**Vinification:** Pre-fermentation cold maceration, short vatting, fermentation with native yeasts.  
**Maturing:** 14 months in stainless-steel vats.  
First cuvée in 2009.



LOUIS SARRAETS - ROUTE DE CALADROY - 66720 BELESTA  
CORRESPONDANCE : 3700 AVENUE DE TOULOUSE - 33140 CADAUJAC - FRANCE  
TÉL. : +33 (0)5 57 83 85 90 - FAX : +33 (0)5 57 83 85 89  
contact@domainepaetzold.com  
WWW.DOMAINEPAETZOLD.COM