



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Smart Dog Syrah

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| <b>Price</b> | £11.99  |
| <b>Code</b>  | SMAR001 |

A cracking Syrah from the up and coming estate of JP Ramos. This wine has lots of jammy character, bordering on New World with its exuberant sweet fruit and soft tannins.

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### Tasting Notes:

Deep ruby colour, rich nose of creamed black fruits, sweet spice and touches of liquorice and pepper.

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| Specification     |   |
|-------------------|---|
| Vinification      | A warming and generous red, using ripe Syrah grapes grown at several vineyards in the warm Alentejo. Fermented on skins in a combination of tank and cement vats, with 2 pump overs per day to extract maximum fruit and colour - the wine is then pumped into large wooden vats for a short period, with a partial cask ageing for some elements, before marrying the wines together, settling on fine lees and bottling.  |
| ABV               | 13.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now   |
| Country           | Portugal  |
| Region            | Alentejo  |
| Type              | Red Wine  |
| Grape Mix         | 60% Trincadeira, 40% Syrah  |
| Vintage           | 2024  |
| Body              | Soft, fruity and smooth   |
| Producer          | João Portugal Ramos   |
| Producer Overview | João Portugal Ramos is Portugal's most famous winemaker. Before he began making his own wines, he was a pioneering wine consultant widely considered Portugal's Pierro Antinori or Emile Peynaud (The New York Times).  |
| Closure Type      | Screw Cap   |
| Food Matches      | Lovely with red meat casseroles, steak from the BBQ and good mature cheese.   |
| Press Comments    | The Sunday Times, February 2021: "Produced by the former wine consultant João Portugal Ramos, this is an exceptional blend of syrah and trincadeira from Alentejo. Packed with luscious red fruit and lively floral notes, it finishes long, dry and savoury." The Daily Record, April 2021: "With so many top-class local grapes, Portugal uses international varieties sparingly. Tempranillo (called tinta roriz there) is an exception but, otherwise, those familiar varieties often become, at best, simply minor blending partners. Here, though, a syrah from Alentejo is allowed out on its own. <b>Read more online</b> |