



The Daily Drinker

2015 Petite Sirah, LA Cetto

ref. CETT150 SEP17

Wine Variety: Petite Sirah is a relatively recent crossing found, as it was, in the vineyards of a Monsieur Durif, a man known for his experimental cultivation of grape varieties (and after whom this variety is officially named). In the late 19th century, Durif was exported to California, possibly having been mis-labelled at this stage as Petite Sirah. In any event, it turns out that, aside from a few vines of the Peloursin variety, virtually all vines labelled Petite Sirah/Syrah in CA are Durif. DNA profiling has suggested that Durif is most likely a Syrah/Peloursin cross.

Wine Region: Mexico was home to the first vineyards in the Americas, the *conquistadores* - like the Dutch in the Cape - having planted vines almost as soon as they stepped off their ships and onto dry land. Various edicts, both internal and from the Spanish monarchy, promoted the planting of grapes and the production of wine. More recently, the high import duties on imported alcohol led local firms to plant huge areas of vineyards for the production of brandy. Still today, only something like 10% of the total vineyard area of Mexico is used for wine production.













Wine Producer: Set up in 1928, LA Cetto is now responsible for over 50% of Mexico's wine production. They cultivate 2,500 acres of vineyards and also produce Tequila and olive oil.

Single Bottle **£10.50**

member price: £9.45

Six Bottle Case **£63.00**

member price: £56.70

 Style: Red - full-bodied	 Grape Variety: Petite Sirah	 Producer: LA Cetto	 Serving Temperature: 17°C
 Alcohol Content: 14%	 Country: Mexico	 Appellation: <i>not specified</i>	 Drink By: 2020
 Bottle Size: 75cl	 Region: Baja California	 Colour: Still Red	 Food: BBQ Beef Casseroles and Stews Game Vegetables

Tasting Notes:

There's something of the confectionery shop about the aromas here, brought more down to earth by scents of rich and dark fruit of cherry and plum, all punctuated by aromas of dried herb and a sweet spiciness that could well be liquorice. But there's snap to the fruit, which bodes well. The palate starts rich and dark but quickly picks up really quite juicy freshness. And the tannin that lies at the core is nut-paste fine, only becoming more assertive right at the death where it marries with the acidity and cleans everything up rather nicely. A barbecue special, this. Delicious!

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291