

Syrocco

Zenata, Morocco



The winemaking adventure of the Tavlin-Domain Ouled Thaleb started in 1923, when a domain of 3000 ha vineyard is planted on sand and schists soil in the region of Benslimane, 50km Northeast of Casablanca. Three years later, a winery in the purest architectural style of North Africa is built. 60 years later, Alain Graillet's discovery of the winery has entered wine folklore.

While cycling in the Zenata area of Morocco, with its relatively temperate climate, he realized the region had tremendous potential for growing fine Syrah. The cool breezes from the nearby Atlantic Ocean and an average altitude of 500 meters create an ideal environment for Alain to produce a ripe, fruit dominated red wine while retaining a more classical Syrah structure and balance.

Syrocco is produced from 100% Syrah from 10-40 year old vines which are farmed organically. The grapes are fermented in concrete vats, aged for 11 months initially in tanks and then finally in oak barrels.

APPELLATION :	Zenata A.O.G.
GRAPES :	Syrah (100%)
SOIL:	Clay Limestone
VINES :	Farmed Organically
VINIFICATION :	Hand picking and strict sorting of the grapes. Destemming and no crushing.
AGEING :	11 months in tanks and oak barrels
Alc.	13%