



# El Escocés Volante, Dos Dedos de Frente 2020

ELV012 EL ESCOCÉS VOLANTE CALATAYUD, SPAIN

14% | 6 x 75cl | Cork

Syrah 94% , Viognier 6%

Vegetarian, Vegan, Sustainable

*This single-vineyard, high altitude, late-ripening Syrah blend is a ripe, meaty and supple red in the Rhône style whilst retaining a delicate perfumed character too.*

**Boutinot**  
WINES

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## PRODUCTION

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Predominantly Syrah with a touch of Viognier, all the grapes were sourced from the Finca del Val vineyard in Villarroya de la Sierra. This was planted in 2000, and is made up of 2 hectares of Syrah and 0.4ha Viognier at 950 metres altitude - the soil is strewn with pudding stones. The grapes were hand picked into 20kg cases, and stored at 1-2 degrees for 48 hours in a cool room before gentle crushing and cold soak for a further 6 days. Then the must was warmed and fermentation began with punch downs and pigeage. The Viognier and Syrah grapes were harvested at the same time and were co-fermented. Then the wine was aged for 14 months in a mixture of old 650 litre French oak pipes, 500 litre old puncheons from Sylvain (French oak) and a very low toast selection of 500 litre Stockinger (Austrian) barrels.

## TASTING NOTE

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The nose has savoury, meaty characters alongside black fruit and violet notes. It's rich and full-bodied with ripe black cherry fruit, black olive, and floral hints. Well-integrated oak adds fine tannins and a touch of spice on the long finish.

## NOTES