

# BURROWING OWL

estate winery

## CORUJA



Coruja (kor-OO-jia) - Burrowing Owl Estate Winery is proud to offer its fortified port-style wine. The name, Portuguese for “owl,” pays homage to the winery’s namesake and to the country of origin for this style of wine.

### **Tasting Notes:**

A soul warming aroma of dried plums, blackberry, blueberry and pastry crust all wrapped around complex pepper, clove, vanilla, marzipan, chocolate and oak notes. The palate is rich and silky with intense flavours of blackberry jam, mixed brambly berry pie, stewed damson plums, violets, black pepper, clove and just a touch of leather. The sweetness is balanced nicely by the fullbodied viscous texture, balancing tannins and refreshing acidity that linger on a long finish. Try with chili infused dark chocolate desserts or intensely flavoured hard cheeses. — *Rhys Pender, Master of Wine*

### **Vintage & Winemaking Notes:**

Coruja is Burrowing Owl’s non-vintage fortified wine made using the *Solera* system. It is a technique that blends younger and older wines continually while they age, to provide wines of a constant average age and a consistent style.

The estate-grown Syrah grapes are picked at the very end of each season, to ensure maximum depth and colour. The wine is fermented to approximately 7% residual sugar and is then fortified by adding distilled alcohol to the fermenting must. This stops fermentation and results in a final alcohol level of approximately 18.5% while maintaining a subtle sweetness in the wine. It is then transferred for ageing into *criadera* barrels that are partially filled with previous vintages. Ageing takes about three years during which barrels are regularly racked off their lees and topped up. At completion, the *solera* barrels (containing the oldest vintages) are bottled. They are not totally emptied though: a small portion remains in the barrels and will be topped up with wine from the *criadera* barrels which are filled with more recent vintages.

Fortification and the *Solera* system are ingenious techniques which, combined with time, craft wines with long ageing potential.

**Cellaring:** 15+ years

**Analysis:** Alcohol: 18.5%

### **Sales Contact:**

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