



Technical Data

Alcohol: 13%
Acidity: 5.3 g/l
pH: 3.44
Res.Sugar: 2.10 g/l

Vineyard/Viticulture

Region: Alagni area, central Crete
Soil: Clay loam
Aspect: Northeast
Vines: Cordon trained, spur pruned
Altitude: 480m above sea level
Irrigation: Not irrigated
Yield: 9tn/ha
Varieties: Kotsifali 50%, Syrah 30%, Mandilari 20%

Wine making:

Green harvest in August in order to obtain a proper taste and polyphenol ripeness. Hand-harvested during the second week of September. Pre-fermentation maceration was carried out at 10°C for 2 days. Fermentation was achieved at temperatures between 27°C and 29°C by selected yeasts.

Tasting Note:

Ruby red colour. Delicate balance highlighted by delicious blueberries, sweet spices and fresh herbs. Rich and soft with fruity flavors, very elegant tannins and piquant aftertaste.

Food matches:

Grilled red meat, game and piquant cheese.
Serve at 16°C- 17°C

Awards:

Vintage 2015

2017 JancisRobinson.com, 16 points

Vintage 2013

2016 Wine & Spirits Magazine, 90 points,
Year's Best Greece, Best Buy

2016 JancisRobinson.com, 16.5 points

Vintage 2012

2015 TEXSOM International Wine Awards,
Silver medal

Vintage 2011

2015 Challenge International du Vin,
Bronze medal

Vintage 2010

2013 China Wine and Spirits Awards,
Silver medal- Best value

2013 Decanter World Wine Awards,
Silver medal

2013 Wine Advocate Magazine,
eRobertParker.com, 87points

2013 San Francisco International
Wine Competition, Bronze medal

2013 International Wine & Spirit
Competition, Bronze medal

Vintage 2009

2012 Berliner Wein Trophy, Gold Medal

2011 Wine & Spirits Magazine, 90 points,
Year's Best

2011 Austrian Wine Challenge,
Silver medal

2012 International Wine & Spirit
Competition, Bronze medal

2012 Decanter World Wine Awards,
Bronze medal