

AYRARAKIS Kotsifali P.G.I RED 2016

PROTECTED GEOGRAPHICAL
INDICATION **CRETE**

Dry Red Wine



Technical Data

Alcohol: 13%
Acidity: 5.5 g/l
pH: 3.5
Res.Sugar: 2.3 g/l

Vineyard/Viticulture

Region: Alagni area, central Crete
Soil: Loamy Sand
Aspect: Northeast
Vines: Head trained, spur pruned
Altitude: 500m above sea level
Irrigation: Not irrigated
Yield: 9 tn/ha
Varieties: Kotsifali 100%

Wine making:

Hand-harvested. Exact harvest time defined by berry sensory assessment to obtain the optimum taste and aromatic balance. Fermentation with maceration on the skins for 10 days, to extract the polyphenols with "delastage". Temperature controlled fermentation between 24°C and 27°C. Inoculation with selected yeasts.

Tasting Note:

Clear ruby colour with light shades of garnet. Intense and persistent aroma with notes of red fruits with an elegant mouthfeel and a piquant aftertaste are the characteristics of the wine. Dry on the palate, warm, lightly tannic but very harmonious.

Food matches:

Mediterranean dishes with tomato, grilled meat and spicy types of cheese. Serve at 16°C - 17°C

Awards:

Vintage 2015

2017 JancisRobinson.com, 16.5 points

Vintage 2014

2016 WSWA Tasting Competition, Silver medal
2016 Wine&Spirits Magazine, 87 points – Year's Best- Best Buy

2016 JancisRobinson.com, 16 points

2016 Decanter World Wine Awards, Bronze medal

2016 TEXSOM International wine Awards, Bronze medal

Vintage 2013

2015 Berliner Wein Trophy, Gold medal
2016 Sakura Japan Women's Wine Awards, Silver medal

2015 TEXSOM International wine Awards, Silver medal

2015 Tasted Blind, 82 points

Vintage 2012

2013 Daejeon International Food & Wine Festival, Silver medal

Vintage 2011

2013 Berliner Wein Trophy, Gold Medal

2013 eRobertParker.com, 86 points

2013 International Wine & Spirits Competition, Bronze medal

Vintage 2010

2013 Wine & Spirits Magazine, 86 points