

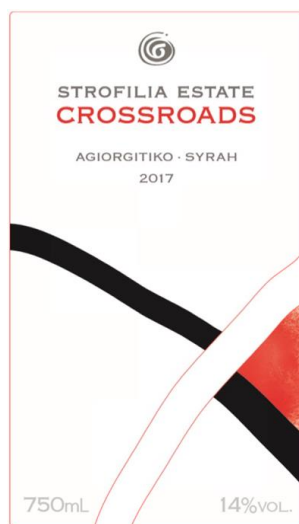


strofilia

ESTATE WINERY SINCE 1980

Strofilia Estate, Crossroads 2017

Dry Red Wine - Protected Geographical Indication Peloponnese



Varieties: Agiorgitiko 70%, Syrah 30%

Region: Lyre training system vineyards in the plateau of Stymfalia lake (850 m of altitude), in clay loam, alkaline soils, where the yield never exceeds 9.000 kg/ha. The climate of the area is characterized by cold winter, a lot of rain and snow, cool spring and dry summer, with higher temperatures during the day and cooler in the evenings.

Harvest: Late September.

Vinification: After careful selection of the grapes, short pre-fermentation cold-maceration is performed, followed by alcoholic fermentation at a temperature not exceeding 25°C, with selected strain of *saccharomyces cerevisiae*, for 10-14 days. The wine matures for 8 months in 225 lt French oak barrels.

Characteristics: Deep ruby colour, aromas of ripe red berries, eucalyptus, vanilla and dark chocolate flavour notes. A rich taste with soft tannins and very good balance, leads to a long aftertaste.

Serving Suggestions: Grilled red meat, red sauce recipes, cured meat and cheese platters.

Analysis: **Alcohol: 14 % Vol**
Total Acidity: 5.5 gr/lt
pH: 3,68
Residual Sugar: 1.5 gr/lt

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