



strofilia

ESTATE WINERY SINCE 1980

Strofilia Red 2016

Dry Red Wine - Protected Geographical Indication Peloponnese



Varieties: Agiorgitiko, Syrah

Region: Vineyards in the Stymphalia plateau, in deep, clay, alkaline soils with a lot of calcium carbonate. Their yield does not exceed 900 kg/str. 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: From the beginning to the middle of October.

Vinification: After careful grading of the grapes, the 2 grape varieties are mixed and extracted with a fermentation temperature of 25 ° - 28 ° C. and the skin contact lasts as long as the fermentation of the must. Later, this elegant red wine matures in French oak barrels of 300 liters for six to eight months.

Characteristics: Deep ruby color, blackcurrant notes, vanilla aromas, eucalyptus taste with very good balance and soft taste lead to a quite long in duration aftertaste.

Serving

Suggestions: Red meat and cheese platters, cold cuts.

Analysis: **Alcohol: 13,5 % Vol**
Total Acidity: 6,2gr/lit
pH: 3,4
Residual Sugar: <2 gr/lit

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