



Strofilia Estate, Crossroads 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.