

Rossiu di Munte – Yiniets 2013
Dry Red Wine – Protected Geographical Indication Metsovo



- Grape Variety:** Cabernet Sauvignon
- Vineyards:** Yiniets, Metsovo, 1000m elevation. This vineyard is home to the earliest Cabernet Sauvignon vines in Greece, planted by Evangelos Averoff in 1958–59. Planting distance: 6000 vines per hectare.
- Soil:** Gravelly sandy clay loam
- Climate:** Continental, with high rainfall and snowfall levels in winter. Cool summers, with frequent storms. The climate helps grapes ripen slowly, preserving acidity and making for good phenolic maturation.
- Harvest:** 27 September 2013
- Vinification:** Destemming, bursting and maceration over 30 days. The cap was plunged down twice or three times daily during fermentation. Alcoholic fermentation evolved at temperatures between 20–30°C; immediately after maceration, the wine was transferred to 300-litre French oak barrels (Allier, light toast/medium toast), where it sat on its lees for a minimum of two months, with three battonages per week. Further casking for 24 months.
- Characteristics:** Dark red with a purple sheen. The bouquet is redolent with the varietal aromas, perfectly fused with hints of leather, sweet spices and roasted coffee. Full-bodied, with a range of rich tannins. Fine tannic structure that will permit long ageing.
- Food Pairing:** Meat is at the top of the list. A perfect pairing with grilled or roasted beef with a rich sauce.