

Rossiu di Munte – Yiniets

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.

Vinification: Destemming, bursting and maceration over 24 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 three months, with three batton ages per week. Further casking for 21 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.