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Red dry

Syrah // Maceration Innovative

A unique technic. The extraction of the seeds from the grapes before the start of the fermentation, gives us a wine that has tannins only from the skin of the grapes (mild & mellow tannins). Also the extensive use of CO2 during the phase of the cold extraction of color & aromas, helps us to use a very low quantity of Sulfités.

PGI CENTRAL GREECE

Land:

The vineyard (Royat formation) was planted in 1995 at 280-320m altitude.

The vines per HA are 4200

The soil is sandy clay with 2-3% gradient

The vineyard is not irrigated

The average yield is 9000 Kgr / Ha

Wine:

Color is dark ruby red.

Aromas of black fruit (cherry, berries of the forest) & spice (black pepper).

Acidity is refreshing, average to high with mellow and round tannins.

Taste of crispy black fruit, black pepper & cinnamon.

Body is medium with long aftertaste.

0,75 lt