

NIAMBELO RED

- **Type:** Dry Red Wine.
- **Classification:** Table wine.
- **Varietal Composition:** Mandilaria 70%, Agiorgitiko 30%
- **Vinification techniques:** Typical red wine vinification techniques, fermentation and aging for 1 year in stainless steel tanks under controlled temperature.
- **Production:** 20.000 bottles.
- **Technical data:** 12.5%-13% vol, residual sugar: 1.7 gr/lt, acidity: 5 gr/lt
- **Organoleptic characteristics:** Deep crimson colour, refreshing scent of red fruit, a bouquet of finely blended aromas, tannin and acidity.
- **Aging potential:** Over 3 years.
- **Serving Suggestions:** Red meats or rich cooked dishes of the Mediterranean cuisine and mild cheese at room temperatures 18° C.
- **Location of vineyard:** Santorini, Oia, (in the northern part of the island).
- **Soil:** Consists of fragments of black lava, volcanic ash and pumice. It is classified as sandy for purposes of its mechanical properties. It is poor in organic substances and nitrogen, with minimal clay and a negligible CaCo₃ content.
- **Age of vines:** Over 50 years.
- **Yield in hl per hectare:** 25-35hl
- **Harvest:** Late August.
- **Packaging:** Boxes 12 bottles (0.75lt), Boxes 24 bottles (0.375lt)