

MAVROTRAGANO

Variety: Mavrotragano 100%

Vintage: 2020

Type: Dry Red

Category: PGI Cyclades

Origin: Selected vineyards of Santorini island

Age of Vines: Mostly new vines (less than 10 years old and some old vines over 60 years old)

Cellaring: Ageing for 12 months in French oak barrels

Ageing Potential: Over 15 years

Technical Analysis:

Alcoholic Volume: 15,0%

Total Acidity: 5,2 g/L

Residual Sugars: 2,4 g/L

Active Acidity (pH): 3.81

Volatile Acidity: 0,94 g/L

Vinification: Long lasting extraction in French Oak barrels of 500lt, 300lt and 225 lt under controlled temperature

Color: Deep ruby color

Nose: Complex with ripe red fruits, marmalades, figs and sweet spices

Taste: Full-bodied with flavors similar to those of the nose. Minerality is evident, tannins and acidity in balance. Long lasting and persistent aftertaste

Best served at: 17-18 °C

Pairs with: Red meat, roasted or stewed, rich plates of the Mediterranean cuisine and strong flavored aged cheese

