

# Syrah

**Wine type:** Red Dry.

**Variety:** Syrah.

**Vineyard Region:** Epanomi, Thessaloniki.

**Soil:** Loamy sandy with drainage and slight slope.

**Vineyard:** Linear with planting density 550 plants/acre, with average acre yield 830kg/acre, shaping in simple Guyot.

**Climate:** Temperate with mild winters and cool summers, ideal ecosystem for vine cultivation.

**Oenologic characteristics:** Alcohol Content 13,5%, Acidity 5,5gr/lt, pH 3,65, Total phenols content 68, Color intensity 10,5.

**Vinification:** The mild press of the grape, accompanied by low fermentation temperature aims at the aromatic expression of the variety.

The stay with grape marc continues up to the completion of extraction.

Then, the wine is put into casks in order malolactic fermentation to occur.

Ageing takes place in French oak casks of 225lt for 16 months followed by 9 months of reducing ageing in the bottle.

**Organoleptic characteristics:** Rich color with slight earthy highlights.

Nose compound and complicated with red small fruit as well as aromas of spices – pepper and liquorice together with black chocolate accompanied by noble aromas of wood.

Mouth full, gentle with balanced tannins.

**Harmony:** Red meat, hunting, roasted vegetables, spicy vegetables, grilled meat and dessert with black chocolate.

**Serving temperature:** 15-20°C.

**Ageing:** It can go, up to 5 – 8 years.

**Production:** Limited to 4000 bottles/year.

