

Syrah Malagouzia

Wine type: Red Dry.

Variety: Syrah – Malagouzia.

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 5,5 gr/lt, pH 3,6, Total phenols content 55, Color intensity 8,7.

Vinification: Co-vinification of two noble (high grade) varieties, of Syrah and Malagouzia which come as answer to the Syrah Viogner de Rhone.

The method includes cryo-maceration for 3 days at 8°C and fermentation at 22°C.

After an eighteen day stay with grape marc, separation follows and then malolactic fermentation takes place in French oak casks.

Finally, they remain there for 15 months in order their phenol maturation.

Organoleptic characteristics: Deep red with light mauve highlights combines the aroma of Syrah black forest fruit, liquorice root, violet and white pepper to that of Malagouzia yellow fruit, apricot, citrus fruit and to the ageing in french oak casks vanilla, spices, caramel.

Mouth structured and balanced with fineness and class, promises a taste endurance for the next 7 to 10 years.

Harmony: Red grilled meat, hunting, and meat with gravy chocolate dessert.

Serving temperature: 15-20°C.

Ageing: It can go, up to 5 – 8 years.

Production: limited to 600 bottles/year.

