



VIN DE CRETE Red

Varietal Composition: Mandilari, Kotsifali
Style: Dry Red *Classification:* Protected Geographical Indication, Crete *Hand Harvest:* End of August to middle of September
Alcohol Content: 12% by Vol.
Vinification: Classic red wine vinification for each variety separately with maceration for 15-20 days in
stainless steel tanks and alcoholic fermentation at low temperatures (17-23°C).
Colour: Deep ruby.
Nose: Unique aromas of blueberry and spicy dry cloves. Aromas of bitter chocolate and nutmeg
complete the pallet.
Mouth: Rich flavor with long afterstate. *Harmony of flavors:* Meat barbeque, cooked lamb and aged cheeses.
Served at: 16-18°C