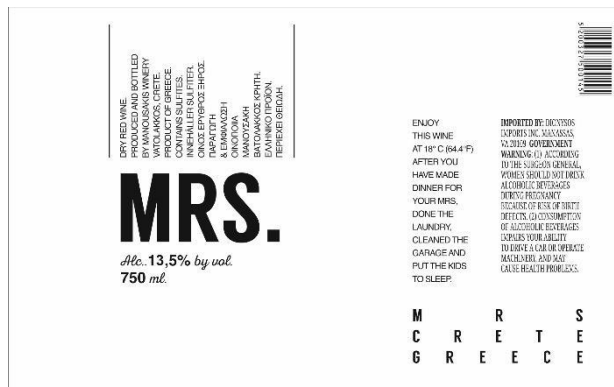


MRS 2020

Dry Red Wine



Variety: Romeiko 30%, Syrah 70%

Soil:

Romeiko: Deep, clay loamy, calcareous soil 200 to 280 meters (620 to 920 feet) altitude

Syrah: Schist, sandy clay loamy, 320-380m (1050-1350ft) and 550-600m (1600-1950ft) in altitude

Vineyard pruning and training:

Romeiko: Goblet pruned vines

Syrah: Vertical Shoot Position, trained in double cordon Royat

Harvest:

Romeiko: September 15th to September 25th

Syrah: August 20th to August 30th

Vinification:

Romeiko: Ferments in stainless steel tanks in controlled temperature at 25°C.

Maceration takes place for approximately 7 days. After that, fermentation will continue in used barrels, where the wine will mature for 6 months

Syrah: Ferments in stainless steel tanks in controlled temperature at 25°C. Maceration takes place for approximately 12 days. After that, ageing continues in stainless steel tanks for 12 months

Wine Analysis:

Alc. %: 14.00

pH: 3.76

Total Acidity: 5.40 g/l

Production in bottles:

2015 (6552 bottles - 0.75l)

2017 (6250 bottles - 0.75l)

2019 (6000 bottles - 0.75l)

2020 (18900 bottles - 0.75l)

Characteristics: Dry red wine with aromas of black berries, cranberry and some nutty character. Medium bodied wine with gentle acidity, rounded tannin's, and lots of ripe dark berries with some vanilla notes. To be consumed fresh.

Food Pairing: Roasted red meats, slow cooked lamb or goat, or even a nice charcuterie plate.

Aging: 4 to 5 years