

Organic Cabernet Sauvignon – Syrah
Varietal Red Dry Wine

Dedicated to fine winemaking, our philosophy is to produce wines of the highest quality, from grapes grown with environmental awareness. With minimum intervention, to obtain maximum consumer satisfaction. Similarly, our passion and constant challenge is, to create wines with remarkable character and identity. Wines with the greatest articulation of our unique terroir.

A. General Characteristics

Grape Variety	Cabernet Sauvignon 60% – Syrah 40%
Region	Vrachos, Mount Othrys, Central Greece
Vineyard	Prosilio,
Altitude	200 meters
Soil	sandy and gravely with good drainage
Harvest	Hand harvesting in small bins. In September.
Production (2015)	2,500 cases (6 – bottle)
Winemaking	Pre – fermentation maceration at 10°C for 5 days. Fermentation – maceration at 25°C, for 20 days, in stainless steel tanks. Pressing. Racking into barrels. Malolactic fermentation. Maturation in Greek oak for 12 months. Bottle aging for minimum 6 months.

B. Analytical Data

Reducing Sugars (g/L)	1.8
Alcohol Content (%vol.)	13.5
pH	3.55
Total Acidity (g/L tartaric)	5.3
Volatile Acidity (g/L acetic)	0.71

C. Tasting Notes – Serving Suggestions

An exquisite blend of the cosmopolitan Cabernet Sauvignon and the noble Syrah. A wine with deep ruby color, black fruits, vanilla, coffee and spicy aromas and a sweet seductive mouth with generous finish. Served at 16 – 18°C / 59 – 63°F, it shows great affinity for grilled meat, game, hearty cheeses and dark chocolate desserts.

D. Aging Potential: 10 – 15 years.

E. Awards: Gold Medal – Berliner Wein Trophy 2015, Great Taste Award 1 star.