

2017 ASKITIKOS RED BLEND

TSILILIS



TYPE :
DRY RED WINE

CATEGORY :
P.G.I. THESSALY

VARIETY :
35% XINOMAVRO
35% CABERNET SAUVIGNON
30% SYRAH

PRODUCER :
TSILILIS

ALCOHOLIC VOLUME [%]: 13

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 4.7

RESIDUAL SUGAR [GR / LT]: 3

TSILILIS

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VINEYARDS

Entirely sustainable and certified organic vineyards at altitudes up to 250m in the uplands of Theopetra and the surrounding area of Thessaly. 10-25 year old vines.

SOIL

Sandy clay with limestone.

HARVEST

September, hand harvested.

CLIMATE

The mesoclimate of the region is continental, with rainy cold winters and sunny, hot and dry summers. The high diurnal temperature range during spring and summer allows intense and complex flavors to develop and slow maturation retaining high levels of acidity.

VINIFICATION

Pre-fermentation maceration for 6-8 hours and pneumatic pressing of grapes before fermentation. Fermentation takes place in stainless steel tanks at low temps (14-16C). Ages in French and American oak casks for 12 months.

SERVING SUGGESTIONS

Pairs well with pasta, venison, game, red meat, mature and hard cheeses.



TASTING CHARACTERISTICS:

Fruity aromas of red fruits, berries and sweet spices, vanilla and mint

Supple with velvet tannins and black fruit flavors

