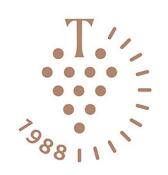
2016 VAMVAKADA TSIAKKAS





TYPE : DRY RED WINE

CATEGORY : P.G.I. LEMESOS

VARIETY : 100% VAMVAKADA (MARATHEFTIKO)

PRODUCER : TSIAKKAS WINERY

ALCOHOLIC VOLUME (%): 13.5

SERVING TEMP: 16-18C

VINEYARDS

Organically farmed 100% Vamvakada vineyard in Pitsilia, Cyprus. Ungrafted vines at an altitude of 1200 meters.

SOIL

Sandy, volcanic.

CLIMATE

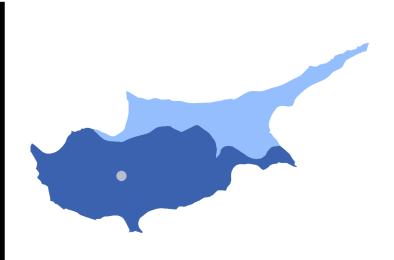
Cyprus has one of the warmest climates in the Mediterranean, with the average annual temperature on the coast being around 24C in the day and 14C at night. The warm temperatures allow fruit expression at the lower altitudes while at 900m, cool breezes allow a backbone of acidity to be formed.

HARVEST

September.

VINIFICATION METHOD

Hand picked grapes are subjected to fifteen days of skin contact before being cold soaked and fermented with specially selected yeasts. Regular pump overs and battoning takes place. The resulting wine is subsequently aged in French and American barrels for thirteen months before being bottled and released.



TASTING CHARACTERISTICS:

Red fruit and violet aromas, comlemented with cherry tones

Light to full body with expressive tannins and good acidity



BOTTLE SIZE : 750ml

SERVING SUGGESTIONS

Pairs well with red meat, pasta with red sauce and hard cheeses.

TSIAKKAS WINERY

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