

2014 POLLIOS OINOS ANATOLIKOS



ANATOLIKOS VINEYARDS

TYPE :
DESSERT RED WINE

CATEGORY :
P.G.I. AVDIRA

VARIETY :
50% MAVROUDI
40% ASSYRTIKO
10% MOSCHATO

PRODUCER :
ANATALIKOS VINEYARDS

ALCOHOLIC VOLUME [%]: 14

SULFUR
[MGR / LT]: 34

TOTAL ACIDITY
[GR ACETIC ACID / LT]: 5.3

RESIDUAL SUGAR [GR / LT]: 1.5

pH: 3.45

ANATOLIKOS

MIAOULI 85, 67131
XANTHI, GREECE
T. +30 2541092092
INFO@ANATOLIKOSWINERY.GR

WWW.ANATOLIKOSWINERY.GR

VINEYARDS

Fully organic vineyards located in Avdira, Xanthi. 14 year old vines at 70m elevation. Wholly sustainable.

SOIL

Sandy hills with granite subsoil, approx. 5,000 metres from the sea.

CLIMATE

A warm and temperate Mediterranean climate with pleasant Easterly winds and a day to night temperature difference of between 13 and 15C. Heated summers with mild winters. The vineyards benefit from the sea air and humidity. There is an average annual temperature of 14C and a mean annual rainfall of 540mm.

HARVEST

Late September, hand harvested.

VINIFICATION METHOD

Upon harvest, the grapes are sun-dried for 15-17 days. Once optimal sugar levels are achieved, the fruit is fermented in clay amphora for 100-120 days, using naturally occurring yeasts. When fermentation is complete, the wine is transferred and matured for 36-42 months in small barrels. The wine is then bottled, unfiltered and without any additional treatments. 1500 500ml bottles are produced.

SERVING SUGGESTIONS

Goes well with strong cheeses, foie gras, dried fruit, and chocolate desserts. Enjoy at a refreshing 10C.



TASTING CHARACTERISTICS:

Intense aromas of earth, minerals, raisins and dried fruits, figs, plum, cherry and honey

Secondary aromas of sweet walnut, carob, tobacco and cinnamon, cloves, nutmeg and cedar

