

2015 FINE MAVROUDI ANATOLIKOS



TASTING CHARACTERISTICS:

Earthy and discreet animality, leading in to a complex and intense burst of ripe red and black fruits, cedar, dried plums, figs and pine honey

Secondary aromas of coffee and cocoa, almonds and spices

Gentle tannins and balanced acidity



ANATOLIKOS VINEYARDS

VINEYARDS

Fully organic vineyards located in Avdira, Xanthi, Thrace, Greece. They are wholly sustainable and produce 400-500 kilos of organic grapes per acre.

SOIL

Sandy hills with granite subsoil.

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 combined with indigenous yeasts and subjected to temperature controlled long fermentation in 225L oak barrels. The marc is hand-pressed and the wine is matured with the lees for 18 months in French oak barrels. It is then bottled unfiltered and without any added treatments.

SERVING SUGGESTIONS

Pairs well with both white and red meat, BBQ, game, wild mushrooms, cheese and fermented sausage. Enjoy after decanting to a carafe.

TYPE :
RED WINE

VARIETY :
100% MAVROUDI

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

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