

# 2016 NATURAL RED ANATOLIKOS



## ANATOLIKOS VINEYARDS

**TYPE :**  
NATURAL RED WINE

**CATEGORY :**  
P.G.I. AVDIRA

**VARIETY :**  
60% MAVROUDI  
20% MERLOT  
20% CABERNET SAUVIGNON

**PRODUCER :**  
ANATALIKOS VINEYARDS

**ALCOHOLIC VOLUME (%) :** 14.6

**SULFUR  
[ MGR / LT ] :** 48

**TOTAL ACIDITY  
[ GR ACETIC ACID / LT ] :** 5.9

**RESIDUAL SUGAR [GR / LT] :** 1

**pH:** 3.5

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### ANATOLIKOS

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### VINEYARDS

Fully organic vineyards located in Avdira, Xanthi, Thrace, Greece. They are wholly sustainable and produce 400-500 kilos of organic grapes per acre. 14 year old vines.

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### SOIL

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

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### 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.

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### HARVEST

Late September, hand harvested.

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### VINIFICATION METHOD

Upon harvest, the grapes are combined with native yeasts and subjected to temperature controlled long fermentation in clay amphora. The fruit is hand-pressed and the wine is matured with the pomace for 270 days. It is then bottled unfiltered and without any additional treatments.

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### SERVING SUGGESTIONS

Pairs well with dry cured meats, BBQ, game, wild mushrooms, ripe cheeses and sausages. Enjoy after decanting to a carafe.

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### TASTING CHARACTERISTICS:

Earthy tones of soil and clay

A complex bouquet of mature red and black forest fruits, cedar, sweet spices, dried plum and pine honey

Lingering aftertaste with full body and dense tannins

