

MAVROTRAGANO

PGI Cyclades | Mavrotragano 100%



Origin of grapes: Two selected 20 years old vineyards in Exo Gonia and Kamari. Vines are trellised and pruned in double Guyot training system in order to achieve perfect ripeness.

Vinification: Twenty four hour pre-fermentation cold maceration followed by fermentation in stainless steel tanks in controlled temperature. Maturation period lasts three to four weeks. The wine ages in French oak barrels and in stainless steel tank for 14 months.

Description: Intense nose with black fruit notes, white pepper and aromatic herbs. Elegant with fine tannins and persistent finish.

Ageing potential: 6-8 years

Best served Decant before serving at 16-18 °C. Pairs perfectly with aged cheese and cured meat, a medium rare prime- steak or dishes with meat sauce. Explore pairings with fish or grilled fresh tuna.

Vintage 2020:

Alcohol (%by vol) 13,3%

Residual sugars (g/l) 0,7

pH 3,36

Total titrable acidity (g/l tartaric acid) 5,7