

Terra Nera Mandilaria

PGI Cyclades | Mandilaria 50% - Mavrotragano 50%



Origin of grapes: 60 years old Mandilaria vines from selected vineyards around the island and 20 years old Mavrotragano vines from our estate vineyard.

Vinification: Red wine vinification at low temperature and short maceration time. Each grape variety ferments separately and blended post fermentation. The blend rests in stainless steel tanks for eight to nine months with only a small percentage of less than twenty per cent ageing in old oak barrels for a short period. Bottled within a year of production to retain the signature freshness of this style.

Description: Fresh red fruit notes combined with spicy hints and typical Mediterranean herb aromas. Elegant style, round with fine tannins.

Best served at 14-16°C. Pairs well with a variety of cured meat, fried salmon or tuna, pasta Bolognese or even a juicy burger.

Ageing potential: 2-3 years

Vintage 2022

Alcohol (%by vol) 13,2%

Residual sugars (g/l) 0,39

pH 3,33

Total titrable acidity (g/l tartaric acid) 5,85