



Mouklos - 2022

Red Dry Wine

Acidity: 74.6 meq/L | Alcohol: 12.64% | Residual Sugars: 1.0 g/L

Viticulture

Region:	Mouklos, Pitsilia
Altitude:	920m
Soil:	Sandy, volcanic
Farming:	Organic
Method:	80 year-old vines, Goblet, ungrafted, handpicked grapes

Vinification

Composition:	Mavro Ambelisimo
Method:	Field blend, cold soak, 50% semi-carbonic maceration, yeast selection, scaled fermentation
Ageing:	No
Production:	7,500 bottles

Serving

Aromas:	Strawberry, cherry, rose, chocolate
Pairing:	Pork, lamb, legumes
Temperature:	8 – 12 °C
Ageing Potential:	2 – 4 years