



Yiannoudin - 2019

Red Dry Wine

Acidity: 87.6 meq/L | Alcohol: 13.79% | Residual Sugars: 1.1 g/L

Viticulture

Region:	Pitsilia & Paphos
Altitude:	1,200m
Soil:	Sandy, volcanic
Farming:	Organic
Method:	VSP, ungrafted, cover crops, leaf removal, handpicked grapes

Vinification

Composition:	Yiannoudi
Method:	Cold soak, 20 days skin contact, yeast selection, regular punch downs
Ageing:	10-12 Months, French & American oak
Production:	1,200 bottles

Serving

Aromas:	Forest fruit, nutmeg, black pepper.
Pairing:	Mature cheese, duck and game
Temperature:	18 °C
Ageing Potential:	10+ years