



## AEONEO (ΑΙΩΝΙΟ) 2020

CATEGORY: Red Dry

GRAPE VARIETY: Mavro

VINEYARDS: Privately owned and leased vineyards within the geographical boundaries of Farmakas, Odou, Kampi and Lazanias villages on the mountainous Nicosia, at an altitude between 1000 – 1300m. Non-irrigated, pre-phyllorixic vines grown in traditional goblet formation, planted on the naturally formed slopes, with incline reaching up to 120% (60 degrees). Absence of terraces.

AGE OF VINES (average): 120 years.

YIELDS (average): 3000kg / ha (18hL/ha).

HARVEST : Mid September – Late October.

VINIFICATION - ELEVAGE: Fermentation with indigenous yeast in traditional clay vessels (pithari). Maceration of 30 days. Maturation in oak barrels (no new oak) for 8 months. Minimal sulfuring. Bottled without filtration and fining.

CHEMICAL ANALYSIS: Alcohol: 16% vol    pH: 3.6    Total Acidity: 3.45 g/L (sulphuric)    Residual Sugars: 1.5 g/L    Total Phenols: 85  
Total SO<sub>2</sub>: 13 mg/L

PRODUCTION: 3000L

