



Vamvakada - 2021

Red Dry Wine

Acidity: 70.4 meq/L | Alcohol: 13.67% | Residual Sugars: 1.5g/L

Viticulture

Region:	Pitsilia
Altitude:	900 – 1,200m
Soil:	Sandy, volcanic
Farming:	Organic
Method:	VSP, ungrafted, handpicked grapes

Vinification

Composition:	Vamvakada
Method:	Cold soak, 15 days skin contact, yeast selection, regular pump overs and punch-downs
Ageing:	12-14 Months, French & American oak
Production:	3,000 bottles

Serving

Aromas:	Cherry, blackberry, violet, cardamom
Pairing:	Legumes, red meat, stews
Temperature:	16 – 18 °C
Ageing Potential:	7 – 10 years