

# Technical Data

## FRAGOSPITO RED 2018

DRY RED WINE – PGI CRETE – Organic Wine



**VARIETY:** 50% Syrah – 50% Cabernet Sauvignon

**GRAPE ORIGIN:** The grapes come from our single vineyard, named Fragospito, at an altitude of 400 meters with clay-loamy soil. The vineyard is located at Vorias (meaning north wind) area, Monofatsi, Heraklio, Crete.

The yield is about 7000kg/ha for Syrah grapes and about 5000kg/ha for Cabernet grapes.

**VINIFICATION:** Syrah grapes were harvested at night of 28<sup>th</sup> of August and Cabernet grapes at night of 29<sup>th</sup> of August so they had the natural temperature of the night. Cold maceration took place for 24hours and yeasts were added to initiate fermentation that lasted 22 days. Vinification took place separately for the two grapes that were blended when fermentation was over.

Maturation for 18months in two years old french barrels.

**PRODUCTION:** 13500 bottles were made in 2018

**TASTING NOTES:** Deep red color with dried fruit, spices, chocolate and vanilla aromas. Intensive tannins and long after taste.

**FOOD PAIRING:** Red meat, grilled vegetables, game, spicy sauces and hard cheeses

**ANALYSIS:**

**Alcohol:** 14

**Total acidity:** 5.55

**pH:** 3.5

**Residual Sugar:** 2.3