

# Technical Data

## **KOTSIFALI 2019**

DRY RED WINE – PGI CRETE – Organic Wine



**VARIETY:** Kotsifali 100%. Kotsifali is an indigenous grape variety of Crete cultivated mainly in Heraklio area.

**GRAPE ORIGIN:** Kotsifali grapes come from 18 years old vines planted at 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.

**VINIFICATION:** Kotsifali grapes were harvested at night of 18<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 20 days at controlled temperatures. The wine was cold stabilized and filtered before bottling.

**PRODUCTION:** 16000 bottles were made in 2019

**TASTING NOTES:** Bright red color, aromas of blackcurrant, sour cherry and violet that contribute to the airy character of the wine, a feeling enhanced by the combination of high acidity and soft tannins.

**FOOD PAIRING:** Ideal for traditional Greek food like vegetables cooked with olive oil and red sauce or mousaka.

### **ANALYSIS:**

**Alcohol:** 13

**Total acidity:** 6

**pH:** 3.6

**Residual Sugar:** 2.9