2017 ANATOLIKOS LIMNIO



ANATOLIKOS VINEYARDS

TYPE: NATURAL RED WINE

CATEGORY:

P.G.I. AVDIRA

VARIETY: Limnio 100%

PRODUCER: ANATOLIKOS VINEYARDS

ALCOHOLIC VOLUME (%): 14.5 SULFUR (MGR / LT): 68

TOTAL ACIDITY (GR ACETIC ACID / LT): 5.5

VINEYARDS

Fully organic vineyards located in **A**vdira, Xanthi, Thrace, **G**reece. They are wholly sustainable and produce 400 -500 kilos of organic grapes per acre. 14 year old vines.

SOIL

Sandy hills with granite subsoil, approx. 5,000 metres from the sea.

CLIMATE

Mediterranean with East winds, warm winds and day to night temperature difference 13-15 Celsius

HARVEST

by hand in small baskets

VINIFICATION METHOD

Fermentation with indigenous yeast at controlled temperatures in stainless steel tanks . Maturation with fine lees for 12 months in neutral oak barrels . It is not filtered and does not undergo any treatment before bottling.



TASTING CHARACTERISTICS

Medium ruby color, intricate bouquet, earthy with elegant skin note and dark fruit. Ripe red and black fruit, sweet spices on the nose. Gentle tannins, balanced acidity, complex with a lingering finish.



RESIDUAL SUGAR (GR/ LT):1.5

pH: 3.42

ANATOLIKOS

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SERVING SUGGESTIONS

Pairs well with dry cured meats, BBQ, game, wild mushrooms, ripe cheeses and sausages. Enjoy after decanting to a carafe.