



Mouklos - 2025

Red Dry Wine

Acidity: 65.9 meq/L | Alcohol: 13.9% | Residual Sugars: 1 g/L
Free SO₂: 31 mg/L | Total SO₂: 84 mg/L | PH: 3.65

Viticulture

Region: Mouklos, Pitsilia
Altitude: 920m
Soil: Sandy, volcanic
Farming: Organic
Method: 80 year-old vines, Goblet, ungrafted, handpicked grapes

Vinification

Composition: Mavro Ambelisimo
Method: Field blend, cold soak, 50% semi-carbonic maceration, yeast selection, scaled fermentation
Ageing: No
Production: 10,000 bottles

Serving

Aromas: Strawberry, cherry, rose, chocolate
Pairing: Pork, lamb, legumes
Temperature: 8 - 12 °C
Ageing Potential: 2 - 4 years