

NOSTOS MRS. - Dry Red Wine



Characteristics: Dry red wine with aromas of black berries, cranberry and some nutty character.

Medium bodied wine with gentle acidity, rounded tannin's, and lots of ripe dark berries with some vanilla notes. To be consumed fresh!

Food Pairing: Roasted red meats, slow cooked lamb or goat, or even a nice charcuterie plate.

Variety: Romeiko 30%, Syrah 70%

Soil: Romeiko - Deep, clay loamy, calcareous soil 200 to 280 meters (620 to 920 feet) altitude. Syrah - Schist, sandy clay loamy, 320-380m (1050-1350ft) and 550-600m (1600-1950ft) in altitude

Vineyard pruning and trailing: Romeiko - Goblet pruned vines.
Syrah - Vertical Shoot Position, trained in double cordon Royat

Harvest: Romeiko - September 15th to September 25th Syrah - August 20th to August 30th

Vinification:

Romeiko: Ferments in stainless steel tanks in controlled temperature at 25°C. Maceration takes place for approximately 7 days. After that, fermentation will continue in used barrels, where the wine will mature for 6 months. **Syrah:** Ferments in stainless steel tanks in controlled temperature at 25°C. Maceration takes place for approximately 12 days. After that, ageing continues in stainless steel tanks for 12 months

Wine Analysis: Alc. % 14.00 - pH 3.76 - Total Acidity 5.4g/l

Ageing: 4 to 5 years



Winery - MANOUSAKIS