

## NOSTOS BLEND - Organic, Dry Red Wine



**Characteristics:** Clear, very dense ruby color with youthful purple notes. Many dense legs coat the glass. Intense nose, complex character with ripened black fruit in excellent balance with the oak. Some notes of leather with finesse and freshness. Mouth with volume and density of high but ripened tannins in perfect balance with the rich alcohol and good acid. Complex flavors follow and reflect the aromas.

**Long finish that accentuates the freshness while maintaining its richness.**

**Food pairing:** Nostos is best matched with roasted rack of lamb; roasted red meats; and casseroles.

**Varieties:** Syrah, Mourvèdre, Grenache Rouge, Roussanne

**Soil:** Schist, sandy clay loamy, 320-380m (1050-1350ft) and 550-600m (1600-1950ft) in altitude

**Vineyard pruning and training:** Syrah, Mourvèdre & Grenache Rouge: Vertical Shoot Position, trained in double Cordon Royat . Roussanne: Goblet and Vertical Shoot Position, trained in either double Cordon Royat or Guyot simple.

**Harvest:** Each variety is harvested separately from August 1st to August 30th.

**Vinification:** The red varieties Syrah, Mourvèdre and Grenache, are vinified separately in temperature-controlled tanks. Syrah is being vinified in oak casks, whereas Mourvèdre and Grenache in stainless steel tanks. Maceration lasts from 12-25 days depending on the variety. After maceration is complete, Syrah and Mourvedre is racked into oak barrels (75% French oak, 25% US oak) and Grenache in oak casks (3.000 and 4.000 liters) where malolactic fermentation takes place and it matures for 10 months. All barrels are bought new and are replaced every 4 years. Blending follows by adding a small amount of Roussanne, which is fermented, and aged in oak.



Made with Organic Grapes

**Wine Analysis:** Alc. % 14.50 - pH 3.87 - Total Acidity 5.80g/l

**Aging:** 10 to 15 years

**Wijnhuis - MANOUSAKIS**