

Tsantali KORMILITSA GOLD

Appellation: Protected Geographical Indication Mount Athos
 Type: Red dry wine
 Varieties: Cabernet Sauvignon 80%, Limnio 20% - Grapes of organic farming

2016 vintage

Tasting note

A wine of deep scarlet red colour that reflects the complexity and imposing character. On the nose, an ethereal, elegant bouquet of dark-skinned fruits (like plums and forest berries), violet, and liquorice. A hint of peppery plants quietly makes its presence known along with some vanilla and oak/wood notes. In the mouth, there is a muscular and exuberant structure supported by robust tannins and balanced acidity. A very sophisticated wine with a remarkable aftertaste.

Technical info

Alcohol by volume (%)	14.3	Total acidity (<i>gr tartaric acid/lt</i>)	4.80
Residual sugars (<i>gr/lt</i>)	3.4	pH	3.75

The vineyard

Location:	Metohi Chromitsa, St. Panteleimon Monastery, Mount Athos
Total area:	80 ha
Altitude:	220 - 250 meters
Pruning method:	Royat (double sided)
Planting method:	Linear

Winemaking

The selected bunches are placed in wooden tanks (5 tons) for agitation and homogenizing. There is no use of yeasts nor auxiliaries. The fermentation is slow (10 days) during which "piégeage" is implemented aiming at the extraction of phenolic components. The two varieties are vinified separately. The temperature is steady at 24°C. Skin separation, malolactic fermentation in oak barrels or wooden tanks.

Maturation: 18-24 months in 300Lt French oak barrels from selected top manufacturers (1st and 2nd fill). During the maturation period, the wine will be homogenized twice.

Ageing: 12-24 months in the bottle before release.

