

## Tsantali KANENAS Red

Appellation: Varietal wine  
Type: Red dry wine  
Varieties: Syrah, Mavroudi



### 2020 vintage

#### **Tasting note**

Deep ruby red color. Rich aromatic bouquet of wild berries, ripe dark cherries, and spicy notes. The nose is intense and complex. On the palate chewy and textured tannins. Full body with remarkable balance and a velvety finish.

#### **Technical info**

Alcohol by volume (%) 12.7    Total acidity (*gr tartaric acid/lt*) 4.91  
Residual sugars (*gr/lt*) 2.4    pH 3.67

#### **Awards & Scores**

THESSALONIKI INTERNATIONAL WINE COMPETITION 2023 – Silver / 88 pts  
SOMMELIERS CHOICE AWARDS US 2022 - Silver medal / 82 pts

#### **Winemaking**

Skin maceration at low temperature (10-12°C) for 48 hours.  
Fermentation in stainless steel tank at ± 22°C for ± 12 days.  
Malolactic fermentation in the tank.

Maturation: 10 months in 300Lt oak.

*Barrels: 95% French oak (50% new and 50% second and third fill) and 5% American oak (all new)*

Ageing: 4 months in the bottle before release