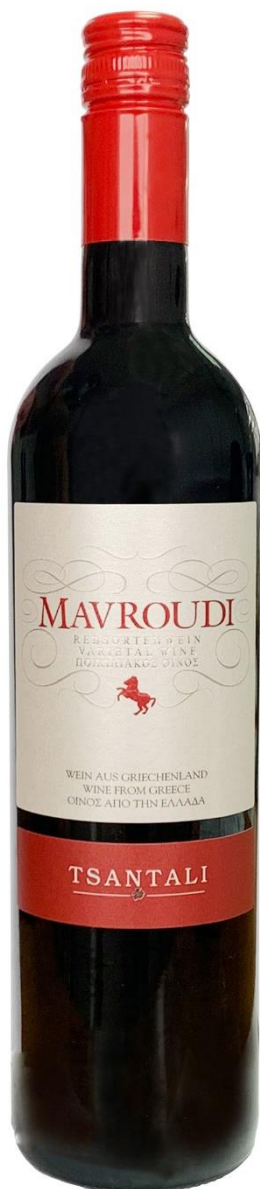


Tsantali MAVROUDI

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



Vintage 2019

Tasting note

A deep ruby red in color wine, fine typical example of Mavroudi variety grown in Northern Greece. On the nose, a powerful bouquet of red fruits, subtle spicy and vegetal notes (the latter especially when the wine is young). The palate balances the acidity with the red fruit character, while the notable tannins are blended with more elegant flavors of vanilla and sweet spices. Medium to long finish.

Technical info

Alcohol by volume (%)	12.65	Total acidity (<i>gr tartaric acid/l</i>)	4.69
Residual sugars (<i>gr/l</i>)	2.5	pH	3.68

Winemaking

Hand harvest in mid-September. Destemming and light crushing
Alcoholic fermentation for about 8-10 days. Skin contact for 2-3 days
Malolactic fermentation.

Maturation: 6 months in 300 Lt French oak

Barrels: 25% new – 75% second and third fill

Further ageing for at least 4 months in the bottle