

Tsantali KORMILITSA red

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

2018 vintage

Tasting note

Deep purple colour, intense, with ruby highlights. Aromatic character of small dark fruits, spices, and vanilla. Herbal aromas that give complexity to the background. Dry on the pallet with well-structured tannins, full-bodied and complex tasty palette that is dominated by the fruit and the sweet spices. Unique and long aftertaste.

Technical info

Alcohol by volume (%)	14.1	Total acidity (<i>gr tartaric acid/lt</i>)	4.91
Residual sugars (<i>gr/lt</i>)	3.3	pH	3.71

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

Pre-fermentation maceration at 10°-12° C for 48 hours.
 Fermentation in stainless steel tanks at approx. 22° C for 12 days.
 During fermentation, lees stirring (batonnage) takes place to keep the lees in contact with the wine and extract the tannins and the anthocyanins of the grapes as well as flavour, aroma and texture. After the end of the alcoholic fermentation, malolactic fermentation starts.

Maturation: 10 months in 300 Lt French oak
 (40% 1st fill, 60% 2nd and 3rd fill)
 Ageing: 6 months in the bottle before release

