

## Tsantali KLIMA KLIMA ORGANIC MERLOT

Appellation: Protected Geographical Indication Halkidiki  
Type: Red dry wine  
Varieties: Merlot/ grapes of organic farming

### 2019 vintage

#### **Tasting note**

Deep ruby red color. The nose is vibrant with aromas of ripe red berries and spicy notes. Round on the palate with soft tannins leading to a long, lingering finish.

#### **Technical info**

Alcohol by volume (%)	13.2	Total acidity ( <i>gr tartaric acid/l</i> )	4.58
Residual sugars ( <i>gr/l</i> )	3.0	pH	3.76

#### **The vineyard**

Location:	Halkidiki, Makedonia, Northern Greece
Total area:	17 ha of certified organic farming
Altitude:	Up to 200 meters
Age of vines:	Up to 25 years
Pruning method:	Royat (double sided)
Planting density:	2,900 vines/ha
Final product yield/ha:	70 hectoliters

#### **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 in order to keep the lees in contact with the wine and extract flavor, aroma and texture. Malolactic fermentation in the tank.

Maturation: 10 months in 300 Lt French oak  
(40% 1st fill, 60% 2nd and 3rd fill)

Ageing: 6 months in the bottle before release

*Suitable for vegetarians*

