



MERLOT - AGIORGITIKO - MANDILARIA

DRY RED WINE

VARIETAL COMPOSITION



MERLOT 40%, AGIORGITIKO 40%,
MANDILARIA 20%

PGI



Attica

VOL



13.5%

VINEYARD'S LOCATION



Vineyards of Metochi, Rountzeri, Synterina,
Marmaro

ALTITUDE



200-300m

FLAVOUR PROFILE

EYE



Ruby red with crimson highlights.

NOSE



Dense aromas of red and dark fruit such as
berries and cherries, spices, chocolate and
vanilla.

MOUTH



Luscious with soft tannins, lively, embellished
by intense aromas of fruity and spicy notes
on the finish.

SERVING



Temperature of 15 - 17 °C, in a glass of large
capacity.

AGING IN THE CELLAR



1-5 years

FOOD PAIRINGS

Red meat and game (cooked or grilled), Peking duck, creole or Tex-Mex dishes, legumes, rich cheese.

VINIFICATION

The grapes are hand-picked based on their ripeness and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 3 to 4 days (depending on the variety) at 10 °C. Alcoholic fermentation with cultured yeasts at controlled temperature (18-23 °C), the grapes remain for 12 to 15 days (depending on the variety) in stainless steel tanks. Partial malolactic fermentation and wine aging for six months in French oak barrels.

MYLONAS

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