



PARANGA RED

Variety: Merlot (50%), Xinomavro (25%), Syrah (25%)

Vintage: 2019

Type: Dry Red Wine

Category: PGI Macedonia

Origin: Selected contracted vineyards in Northwestern Greece

Cellaring: 8 months in stainless steel tanks and 1 month in bottle

Ageing potential: 5 years

Analytic Characteristics:

Alcoholic Volume: 13,5% **Volatile acidity:** 0,38 g/L **Total acidity:** 5,4 g/L **Active acidity (pH):** 3,47 **Residual Sugar:** 2,4 g/L

» • VINEYARD

The grapes are sourced primarily from contract growers of the vineyards of Agios Panteleimon within the Amyndeon Appellation in Northwestern Greece. Sprawling at an altitude of 600-700m on poor sandy soil, the vineyards reach yields that rarely exceed 40 hl/ha. The area is marked by cold winters and warm summers, but the four surrounding lakes create a unique mild mesoclimate. As a result, we get high fruit concentration and ripeness with exquisitely complex and rich aromas.

» • VINIFICATION

Grapes are hand-picked and selected on a sorting table prior to crush. For each variety the must is cold soaked at 11-12°C in a reductive environment for 2-5 days depending on the quality of the grapes. Fermentation takes place at 20-22°C, followed by malolactic fermentation in tank. During the first months of the year, the lees are stirred twice a week (batonnage), in order to achieve a fuller body. The winemaker's main objective is to achieve maximum fruit extraction, while preserving a good level of acidity.

» • CHARACTER

The Paranga Red with charming aromas of red forest-fruits, cherry and sweet species and pepper are enhanced with fine notes of rose petals. The palate shows balance, a round mouthfeel, soft tannins and a long, aromatic aftertaste. Light and spicy with refreshing acidity and mild tannins render it as a simple and easy-to-drink every day wine. Match to pasta, vegetarian dishes and barbecue delights.