

## PARANGA RED

Variety: MERLOT 50%, XINOMAVRO 25%, SYRAH 25%

Vintage: 2022

Type: Dry Red / Vegan

Classification: PGI Macedonia

Technical Analysis:

Alcohol (ABV): 13.5%

Total acidity (TA): 5.0 g/lt

pH: 3.68

Residual sugar (RS): 2.6 g/lt



### VINEYARD

Three varieties - Merlot, Xinomavro and Syrah are the base for this wine. A combination of varieties that provides aromas of black, red forest fruits and florals notes. Grown on carefully selected vine parcels across the region of Macedonia in Northern Greece. The local climate with the notable temperature difference between day and night, together with the diversity of morphology met in the broader area (combining massive mountains and neighboring bodies of water like sea, lakes and rivers) create ideal conditions for vine growing.

### WINEMAKING

Red vinification for each variety separately at 20-22°C. Batonnage with the fine lees carried out with a frequency of 2 times a week. Malolactic fermentation takes place in order to make the wine more round and to balance the acidity. The wine rests in the bottle for 1-2 months.

### TASTING NOTE

Ruby color. On the nose, beautiful aromas of black, red forest fruits, mostly cherry and floral notes of rose. Medium body, balanced wine, with soft tannins and an aromatic fruity aftertaste. A lovely wine to enjoy as an aperitif, but also extremely versatile when it comes to food pairing. Great choice by the glass, as well as for relaxed food and wine gatherings at home.