



## BLE TRACTER VIRTUS ET LABOR

**Variety:** Cabernet Sauvignon, Syrah, Merlot

**Vintage:** 2017

**Type:** Dry Red

**Category:** PGI Macedonia

**Origin:** Selected contracted vineyards of North Greece, region of Macedonia

**Cellaring:** 8 months in steel tanks and a part of the blend in oak casks

**Aging Potential:** 5-7 years

**Analysis:** Alc. 13.5% Total Acidity: 5.6 g/l

**pH 3.76 Residual Sugars:** 2.5 g/l

### » • CHARACTER

Ble Tracter has a rich, deep ruby colour with blue hues. The nose shows complex aromas of blackcurrant, plums, black pepper and vanilla. On the palate, it is dry, with balanced acidity and soft tannins, full body and intense aromas of black fruits, pungent and sweet spices and some herbal notes. A modern, fruity, very well balanced wine that accompanies meat dishes, pasta, mediterranean cuisine and is also enjoyable by itself

### » • VINIFICATION

Following a careful hand harvest and overnight cooling to 4°C the grapes are sorted on a double conveyor belt before crush. After a five-day pre-fermentation cold soak at 10°C, the must undergoes a 15 day vinification in stainless steel tanks at controlled temperature ranges from 20-24°C. Then, batonnage is applied on the lees twice a day in order to increase the volume of the wine. A part of the blend matures in oak casks while the final blend undergoes malolactic fermentation. Before release, the wine stays in the bottle for 2 months.