



BLE TRACTER RED

Harvest: 2018

Type: Dry Red

Category: P.G.I. Macedonia

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

Varieties: Cabernet Sauvignon, Syrah, Merlot

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

Aging potential: 5-7 years

Technical Analysis

Alcoholic Volume: 14,0 % vol, **Total acidity:** 5.1 g/lit,

Active acidity (pH): 3.66, **Residual sugar:** 3.1 g/lit

» • VINIFICATION

Following a careful hand harvest and overnight cooling to 4 o C the grapes are sorted on a double conveyor belt before crush. After a five-day pre-fermentation cold soak at 10o C, the must undergoes a 15 day vinification in stainless steel tanks at controlled temperature ranges from 20-24o 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.

» • WINEMAKER NOTES

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.