



**NAME** PARANGA 2016

**TYPE** Dry Red

**CATEGORY** PGI Macedonia

**ORIGIN** Selected contracted vineyards in Northwestern Greece

**VARIETIES** Merlot (50%), Xinomavro (25%), Syrah (25%)

**CELLARING** No oak ageing. 8 months in stainless steel tank and 1 month in bottle

**AGING POTENTIAL** 5 years

**TECHNICAL ANALYSIS** Alcohol volume: 13.2 % vol    pH: 3.56  
Volatile acidity: 0.43 g/l    Sugar: 2.1 g/l  
Total acidity: 5.2 g/l

## » • CHARACTER

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

## » • VINEYARD

The grapes are sourced primarily from contract growers of the crus of Agios Panteleimon within the Amyndeon Appellation in Northwestern Greece. Sprawling at an altitude of 600 m 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 double 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 five months of the year, the lees are stirred twice a week (batonnage), in order to achieve a fuller body. After the final blend the wine is bottled, usually in April after the harvest. The winemaker's main objective is to achieve maximum fruit extraction, while preserving a good level of acidity.