

## DYO ELIES

Variety: SYRAH 70%, MERLOT 30%

Vintage: 2020

Type: Dry Red / Vegan

Classification: PGI Imathia

Technical Analysis:

Alcohol (ABV): 15%

Total acidity (TA): 5.2 g/lt

pH: 3.60

Residual sugar (RS): 2.3 g/lt

### VINEYARD

Kir-Yanni vineyard in Naoussa is located at an altitude of 120-280 meters, at the foothills of Mount Vermio in Northern Greece. The climate of the region is Mediterranean. The soil has a clay-loam to sandy clay-loam composition, moderate slopes, and mainly southeast orientation. For this reason, the total area of 560 acres is divided into 42 vineyard plots, each with specific installation and cultivation care.

In particular, for the "Dyo Elies" (Two Olive Trees) vineyard, Syrah was chosen, cultivated in the light acidic soils of plot 19, and Merlot, cultivated in the calcareous sandy loam soils of plot 32. Both plots have a southeast orientation. Planting density ranges from 350 to 400 vines per acre, and yields do not exceed 800-1,000 kilograms per acre.

### WINEMAKING

After selecting the vineyard plots and carefully sorting the grapes on the sorting table, pre-fermentation maceration is applied for 5-7 days at 11-12°C in an antioxidant environment for each variety separately, as each one has a different ripening date. Then, Merlot ferments at 23-26°C and undergoes a post-fermentation maceration period of 3-4 days. Syrah ferments at 22-24°C and then is transferred directly to barrels to complete malolactic fermentation. Aging follows in 225-liter oak barrels with 20% new wood content for 14 months.

### TASTING NOTE

Deep ruby color. The nose is abundant, with aromatic character of spices and peppers, black fruits, and discreet oak notes. Full-bodied palate with richness in structure, highlighted acidity, and pleasant tannins that lead to a recognition of the aromas detected on the nose.

