



## DYO ELIES 2020

Variety: Syrah (70%) – Merlot (30%)  
 Type: Dry red wine/ Vegan certified  
 Appellation: PGI Imathia



### VINEYARD

At our Estate's vineyard in Naoussa, **two olive trees** (*dyo elies* in Greek) organically demarcate the area where the two blocks of Syrah and Merlot respectively roll; They are the source if this red wine that masterfully imprints our long legacy in blends. Syrah thrives in the SE oriented block #19 at 235-240 meters altitude, with the intense slope (>16%) and the loam to clay loam soils, offering one of the most typical and rich varietal expressions. At the same time, Merlot finds ideal conditions in the NE oriented block #32, expanded over the loamy limestone soils on the less wavy and lower grounds (up to 180 meters altitude) of the vineyard. Both varieties were planted in 2002 at a density of 3,970 (Syrah) and 3,400 (Merlot) plants per hectare.

### 2020: THE VINTAGE BRIEFLY

Mild winter with very low to low rain and typical to the season temperatures. Notable rain - sometimes intense- with colder than standard night temperatures were recorded from April till June, while an intense, yet beneficiary to the plants, phenomenon (72mm rain) took place in mid-July. The heavy precipitation in the beginning of August was the last one, giving its place to a long period of hot and dry conditions with significant diurnal temperatures range. Overall, the French varieties were favored leading to a quality handpicked harvest and a great vintage with yields between 800-1000 kg of grapes per hectare.

### WINEMAKING

Each variety is vinified separately following its own harvest dates and is rigorously sorted on conveyor belt.

For Merlot: Vinification solely in stainless steel tanks. Pre-fermentation maceration for 5-7 days, fermentation at 23-26 °C followed by 4-day post-fermentation extraction.

For Syrah: After pre-fermentation maceration and fermentation in stainless steel tanks, the wine was transferred to barrels (French oak, 225 lt, 20% first use) for malolactic fermentation and maturation for 14 months.

On the 6<sup>th</sup> month after harvest, the first blend was made; part of it remained in stainless steel tank, part transferred again to barrels. Final blend before bottling.

Alcohol by volume (ABV): 14.5%	Total acidity (TA): 5.2 gr/lt
pH: 3.60	Residual sugars (RS): 2.3 gr/lt

### TASTING NOTE

Deep ruby red color. On the nose, complex aromas of peppers, caramel, notes of chocolate and smoke on a backbone of ripe red fruits. Equally layered flavors on the palate with a full, rich, and structured mouthfeel beautifully invigorated by a refreshing touch of crispness. Lingering, spicy finish.