

DYO ELIES 2021

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 of 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.

2021: THE VINTAGE BRIEFLY

After a warm December, winter returned to the standard weather patterns of the season and led to a rather cold March. The rest of the spring was dry maintaining though a notable diurnal temperature range. The hail on 12 June contributed to smaller production. The particularly xerothermic July was followed by a milder August, where a significant fall in the night temperatures was recorded creating ideal conditions for the grapes to maintain their freshness and aromatic vigor. Harvest was earlier than usual, starting on 30 August for Merlot and 2 weeks later for Syrah. The total production was reduced as a result of the overall conditions throughout the year.

WINEMAKING

Each variety is handpicked separately upon its own harvest dates going through a rigorous sorting on vibrating conveyor belts. For both Merlot and Syrah fermentation takes place in a combination of stainless steel tanks (50%) and wooden vats (50%): pre-fermentation maceration for 5-7 days, fermentation at 20-24°C, and post-fermentation maceration for up to 4 days. The wine is then transferred to French oak barrels (225 lt, 20% new) for malolactic fermentation. It stays in barrels for up to 14 months. After the first semester

of maturation, the wine is racked in stainless steel tanks aimed at homogenization and then racked back in the barrels for the remaining maturation period. Upon completion, the blending process takes place. After bottling, the wine stays in the cellar for 10-12 months before its release.

Alcohol by volume (ABV): 15%	Total acidity (TA): 5.3 gr/lt
pH: 3.62	Residual sugars (RS): 2.7 gr/lt

TASTING NOTE

Deep ruby red color. On the nose, aromas of white pepper, and notes of chocolate and smoke complement a base of juicy and ripe red fruits. The palate is equally complex and rich with exceptional structure and an oily mouthfeel. Long finish with spicy notes.