

PAVLIDIS SYRAH 2007

<i>Type :</i>	Red, Dry, Regional Wine of Drama.
<i>Varieties :</i>	Syrah
<i>Production:</i>	4.000 Bottles / 650 cases of 6
<i>Wine making :</i>	Hand picking of grapes during the night, is followed by two tables of selection, the destemming and light crushing of the baies. Right determining of the durations of pre- and post-fermentation macerations, allows extracting the aromatic and phenolic potential, before its transfer by gravity to oak barrels. There, following malolactic fermentation, it is left to age for 12-16 months with further 12 months in the bottle.
<i>Organoleptic Description:</i>	Deep purple in colour with violet sheens. The nose is dominated by an intense, concentrated bouquet of fruity aromas (cherry, blackberry), spicy (thyme, basil) and oaky (vanilla, coffee) characters. Rich and tasteful on the palate, with velvety tannins, pleasing texture and captivating fruity-spicy aftertaste. A very concentrated, lively, complex and age worthy wine.
<i>Served at :</i>	17-18 ⁰ C
<i>Accompanies :</i>	Ideal complement for smoked cheeses, grilled red meat, and spicy game
<i>Remarque :</i>	It's a wine with a great potential of aging. It needs to be decanted before serving.
<i>Awards :</i>	Gold (Concours Mondial de Bruxelles) Silver (Vinalies Internationales)

