


THEMA 2007

<i>Type :</i>	Red, Dry, Regional Wine of Drama.	
<i>Varieties :</i>	Syrah, Agiorgitiko	
<i>Production:</i>	80.000 Bottles	
<i>Wine making :</i>	The perfect ripening of the grapes and the carefully selected date of harvest, which is practiced during the night, contribute to the preservation of varietal aromatic and phenolic potential. Right determining of the durations of pre- and post-fermentation macerations, allows extracting this potential, before its transfer by gravity to oak barrels. There, following malolactic fermentation, it is left to age for 10-14 months with further 12 months in the bottle.	
<i>Organoleptic Description:</i>	The dark purple colour with violet reflections retains all its intensity. The nose is dominated by an intense bouquet of cherries and plums followed by scents of chocolate, smoke and vanilla. Generous in the mouth, with good balanced and lively tannins contributing to a velvety structure. Long and fruity aftertaste, with a light touch of oak. It needs further ageing to reveal its full potential.	
<i>Served at :</i>	16-18 °C	
<i>Accompanies :</i>	It is seeking the company of grilled red meat and spicy game, as well as spicy and unctuous cheeses.	
<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 (10 th International Wine Competition Thessaloniki)	