

## **“KRITIKOS TOPIKOS” RED**

Regional Wine of Crete

### VINICULTURE

Variety	LIATIKO 75%-MANTILARI 25%
Origin	
Crop yield	600-800 kgr/hectare.
Farming	Vineyards arranged in linear system. They are farmed in a height of 350-600 meters.
Wine harvest	Middle of September.
Constitution of ground	Sand- argillaceous

### WINE MAKING

Technique	Classic red wine making with controlled temperature
Alcohol	12,5% VOL.
Total acidity	5gr/ltr
Residual sugar	1,1gr/ltr

### FLAVOR TASTING

Color	Deep red.
Aroma	Fresh red fruits.
Body	Rich and soft.
Taste	Discreet rich with fruity taste and young characteristics.
Harmony of tastes	accompanies perfectly red and white meat and also cheese.
Serving temperature	15-18° C.