

**“DOMAINE TOPLOY” MONASTERY RED
NATURAL, SWEET.**

VINICULTURE

Variety	LIATIKO 100%
Crop yield	600-800 kgr/hectare.
Farming	Vineyards arranged in linear system. They are farmed in a height of 400-500 meters.
Wine harvest	Middle of September.
Constitution of ground	Sand- argillaceous

WINE MAKING

Technique	Classic red wine making with controlled temperature
Alcohol	15,1% VOL.
Total acidity	5,25gr/ltr
Residual sugar	7,8gr/ltr

FLAVOR TASTING

Color	Deep red.
Aroma	Aroma of cherries and of lands of fruits.
Body	Velloud and soft.
Taste	Elegant velloud with great aftertaste.
Harmony of tastes	accompanies perfectly lands of fruits, sweets, fruits
Serving temperature	10-12° C.