

# KLIMA RED KARAVITAKIS

## VINEYARDS

Fourth generation family-owned vineyards located in Chania, on the beautiful Mediterranean island of Crete, Greece. Wholly sustainable farming practices.

## SOIL

Inclined limestone and clay fields at an altitude of 150-290 meters.

## CLIMATE

Slightly lower temperatures than average for the Mediterranean, adequate rainfall during winter, a warm summer and the presence of a cooling sea breeze which benefits the vineyard during summer days.

## HARVEST

Late August and September

## VINIFICATION METHOD

Grapes are harvested early in the morning and carefully sorted, de-stemmed and crushed. Fermentation takes place in stainless steel tanks for 10-12 days at 25-28C to maximize extraction. There is periodical rinsing with grape juice prior to the pressing of the skins. The Kotsifali is aged for 12 months in older barrels, while the Merlot is aged in new barrels. After 12 months the wines are tasted and blended before bottling takes place.

## SERVING SUGGESTIONS

Pairs well with cheese platters and meat courses.



## TASTING CHARACTERISTICS:

Succulent and silky with oak scents and berry flavors

Ripe tannins



TYPE :  
DRY RED WINE

VARIETY :  
60% KOTSIFALI  
40% MERLOT

PRODUCER :  
KARAVITAKIS WINERY

ALCOHOLIC VOLUME [%]: 13.5

SULFUR  
[MGR / LT]: 24

TOTAL ACIDITY  
[GR ACETIC ACID / LT]: 5.7

RESIDUAL SUGAR [GR / LT]: 1.8

KARAVITAKIS WINERY

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