



ATLANTIS RED

VINTAGE: 2014

APPELLATION: PGI CYCLADES

VARIETIES: 90% MANDILARIA, 10% MAVROTRAGANO

Alcohol: 13 % by vol.

Acidity: 5.48 gr/lit

PH: 3.57

Residual sugar: 3 gr/lit

Winemaking

Mandilaria and Mavrotragano grapes are picked up from our vineyards in Episkopi.

The soil is volcanic, with pumice and sand. All the vines are planted with the original rootstock as the island is phylloxera safe, they are basket pruned and they are not irrigated.

The grapes are handpicked very early in the morning.

Sorting is done by hand and de-stemming follows.

The fermentation starts in stainless steel vats with selected yeast.

Ageing for 6 months in French oak barrels of 500l.

Tasting notes

Intense red in color, reminiscent of jam and liquorish, over a smooth spicy and toasted background, which comes from the small percentage of Mavrotragano.

Food pairings: Matches well with a great variety of meat dishes.

Serve it at 14-16 °C

Best to enjoy: For the next 6 years