

KLIMA RED 2011 SPECS

GENERAL

Brand Name:	Klima Red
Winery:	Karavitakis Winery
Vintage :	2011
Wine Type:	Dry Red
Grape Varieties :	60% Kotsifali - 40% Merlot
Region :	Pontikiana Village , Chania and selected Blocks
Altitude :	150 - 290 meters
Climate :	A bit lower temperatures compared to the classic mediterranean climate, adequate rainfall during winter, warm summer and the presence of sea breeze which cools the vineyards during summer days
Soil Type:	Limestone mostly. Parts with clay presence. Inclined fields
Vines Per Ha :	3600
Harvest	Merlot end of August - Kotsifali 10/9
Vinification :	Early morning hand harvest and grape sorting. Destemming, crushing. Destemming, crushing. Fermentation in Stainless steel tanks for 10 - 12 days at 25 - 28 C for maximum extraction. Periodical rinsing with grape juice. Pressing of the skins follows
Barrel used :	Separate ageing of the wines. Kotsifali for 12 months in 2 years used barrels and Merlot always in new oak for this blend. After 12 months the wines are tasted and blended before bottling .
Bottles Produced :	5000 bottles per year
Tasting Notes :	Kotsifali is used as a base to create a smooth and berry flavored wine. Merlot Is added after being aged in new oak and gives offers dark red color. The final product is succulent and silky. Oak scents are present and together with ripe tanins make this wine ideal for pairing with cheese platters and meat courses.
Serving suggestions :	~ 18 C

TECHNICAL DATA

Wine category :	Dry
Alcohol perecentage :	13,50%
Total Acidity :	5,7 gr/l
Residual Sugar	1,8 gr/l
Total Sulphur Acid :	120 mg/l
Free Sulphur Acid :	24 mg/l
Bottle Type :	Europea / bordeaux type
Cork Type :	Natural cork 45 mm
Bottles Per Case :	6