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Vamvakada 2015

DRY RED WINE

Produced and bottled by Tsiakkas Winery,
Pelendri, Lemesos, Cyprus

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| Oenologist: | Kostas Ntanos & Orestis Tsiakkas |
| Varietal Composition: | 100% Vamvakada |
| Vineyard Altitude: | 1200m |
| Mesoclimate: | High Diurnal Shift. Cool breezes during the summer allow good ripening. |
| Harvest: | September |
| Grafting: | Ungrafted vines – No Phylloxera |
| Soil Type: | Sandy Volcanic |
| Trellis System: | VSP |
| Vineyard Area: | Pitsilia Area– Agios Ioanis |
| Organic Farming: | Yes |
| Organic Certification: | No |
| Vinification method: | Handpicked grapes, 20 days skin contact, cold soak, yeast selection |
| Oak ageing: | 70% French 30% American – 13 Months |
| Aromas: | Intense red fruit, violet aromas complemented with sour cherry tones. Full body with expressive tannins |
| Chemical Analysis: | |
| | Alcohol 14.5% |
| | Total Acidity 3.63 g/l |
| | Res Sugar 3.0/l |
| Pairs With: | Red meat, pasta with red sauce and hard cheeses |
| Serving Temperature: | 14 Degrees Celsius |
| Ageing Potential: | 5-8 Years |
| Production Volume: | 3000 bottles |

ΤΣΙΑΚΚΑΣ
ΟΙΝΟΠΟΙΕΙΟ 1988 WINERY