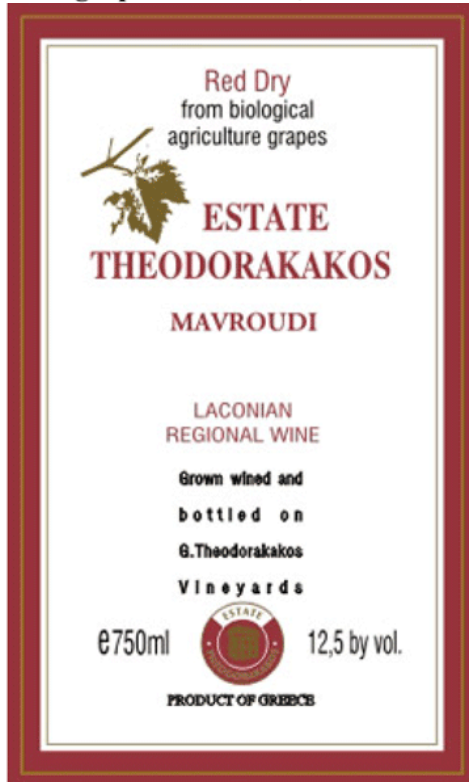


ESTATE THEODORAKAKOS MAVROUDI RED

Laconian Regional Wine, Red Dry
Grape Variety: Mavroudi 100%
Organic wine. DIO certified.
2008 grape harvest: 15,000 bottles.



Wine making process: Grape harvest at the end of September. In small containers with bare hands. After carefully sorting and destemming the grapes, the aromatic and colour compounds of the grapes are extracted through pre-fermentation cold soak at a temperature of 8-10°C for 2-3 days. The next steps are controlled fermentation at a temperature of 18°C, as well as soak after fermentation for a more concentrated, dense fruitiness. The process is completed by the ageing stage in French oak barrels for one year, along with the malolactic fermentation.

Organoleptic characteristics: Deep red colour, exquisite bouquet, bringing in mind flavours of cherry and milk chocolate, with hints of smoke, roasted chestnut and butter, with a rich, full body in the mouth and an intense aftertaste.

Harmony of tastes: Served at 18 °C, it accompanies a variety of rich fatty meat with intense sauces, wild boar stew, deer in red sauce, spicy cheese and cold meat.

Comments are closed.



EAAHNIKA

Safra 2010. Degustação na Estate Theodorakakos, Esparta/GR 29/10/2016.

ESTATE THEODORAKAKOS

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