

FLEVA 2024



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

100% Syrah

Vineyards:

Argolida at a 2,132ft (650m) of altitude

Main type of soil:

Sandy, clay loam

Age of vines (average):

19-25 years

Yields:

36 hl/ha

Harvest dates:

Beginning of September

VINIFICATION / MATURATION

Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post-fermentation extraction at 20°C. Total extraction time: 15 days. Full malolactic fermentation in barriques. Maturation in new-oak barriques for 12 months.

Alcohol vol: 14.5%

pH: 3.48

Total acidity: 5.3 g/l

TASTING NOTES

Deep red, almost impenetrable, a prelude to its density. A nose rich in aromas and focused on dark fruits, such as blackberries, black cherries and plums, followed by multiple layers of black pepper, liquorice, cloves, thyme, laurel leaves, hints of truffle, black chocolate and tobacco. The palate displays aromatic width, nerve and acidity. Ripe tannins come with volume and complexity. Ready to be matched with well-hung game and rich red-meat dishes.