

FLEVA 2021

TECHNICAL PRESENTATION:**Category:** Red**Classification:** Protected Geographical Indication (PGI)

Peloponnese

Grape Varieties: 100% Syrah**Vineyards:** Argolida at a 650m of altitude**Main type of soil:** Sandy, clay loam**Age of vines (average):** 16-22 years**Yields:** 36 hl/ha**Harvest dates:** Beginning of September**Alcohol:** 14.50%**Total acidity:** 6.00 g/l**pH:** 3.50

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.

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.

