

SYNORO 2022



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

40% Cabernet Franc, 40% Merlot, 20% Agiorgitiko

Vineyards:

Argolida at a 1,968 ft (650m) of altitude

Main type of soil:

Sandy

Age of vines (average):

Cabernet Franc: 24 years

Merlot: 24 years

Agiorgitiko: 29 years

Yields:

Cabernet Franc: 53 hl/ha

Merlot: 45 hl/ha

Agiorgitiko: 36 hl/ha

Harvest dates:

September

VINIFICATION / MATURATION

Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post fermentation extraction at 20°C. Total extraction time: Cabernet Franc 15 days, Merlot 17 days, Agiorgitiko 14 days. Full malolactic fermentation in barriques. Maturation in French barriques –50% new– for 13 months, 4 of which in the presence of light lees. The wine matures in bottle for a further 6 months.

Alcohol vol: 14%

pH: 3.4

Total acidity: 6.45 g/l

TASTING NOTES

The colour is very deep, a clear and transparent purple with ruby highlights. On the nose, it is intense, dense and fresh due to the vegetal aroma of the Cabernet Franc. Aromas are focused on the ripe fruit (red mulberries, red cherries and ripe strawberries) coupled with sweet aromas of chocolate, cinnamon, cedar and discreet barrique. On the mouth it is full, with rich extract, alcohol which balances the tense acidity and the ripe, dense tannins. Flavours are consistent with aromas, with the fruit ones being more predominant. The aftertaste has duration, volume and complexity.