

TITANAS 2015



TECHNICAL PRESENTATION

Classification:

Varietal wine

Grape Varieties:

100% Mavrostifo

Vineyards:

Nemea at 2,132ft (600m) of altitude

Main type of soil:

Sandy & Clay

Age of vines (average):

25 years

Yields:

41,61 hl/ha

Harvest dates:

September

VINIFICATION / MATURATION

The grapes were exposed to the sun for 8 days and then laid in the shadow for 38 days to dry out. A 25 days long extraction followed along with the alcoholic fermentation. The fermentation finished in neutral oak barriques after 5 months and the wine aged in barriques for 5 years.

Alcohol vol: 14.5%

pH: 4.1

Total acidity: 8.19 g/l

TASTING NOTES

Vibrant and opaque color with ruby highlights. Nose with complexity and intensity that emerges sweet aromas of black and red fruits, such as plum, sour cherry, fig, dates, grape spoon sweet, sour cherry liqueur, chocolate, tobacco, mint, nutmeg, star anise, licorice, cigar and leather. Rich body with excellent balance of sweetness, tannins and acidity. The flavors follow the aromas of the nose with a vigorous expression of chocolate and nutmeg. Very long finish.