

TITANAS 2015

TECHNICAL PRESENTATION:

Category: Red sweet

Classification: Varietal wine

Grape Varieties: 100% Mavrostifo **Vineyards:** Nemea at 600m of altitude

Main type of soil: Sand and clay Age of vines (average): 5 years

Yields: 41,61 hl/ha

Harvest dates: September

Alcohol: 14.5%

Total acidity: 8.19 gl

pH: 4.10

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.

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.

