

SantoWines MAVROTRAGANO

Appellation: Protected Geographical Indication (PGI) Cyclades
 Type: Red dry wine
 Varieties: Mavrotragano 100%



2016 vintage

Tasting notes

Born on the volcanic soil of Santorini, Mavrotragano is a rare indigenous red variety that offers wines of sheer individuality. Vibrant ruby red color. Exuberant nose with red and black fruits like cherries and berries with notes of vanilla and tobacco. The generous and structured palate with soft tannins shows excellent ageing potential.

Technical info

Alcohol by volume (%) 12,9 Total acidity (*gr tartaric acid/lt*) 6.0
 Residual sugars (*gr/lt*) 2.7 pH 3.73

Awards & Scores

Thessaloniki International Wine Competition 2018: Bronze

The vineyard

Location:	Santorini
Altitude:	Up to 400 meters
Age of vines:	20 – 60 years
Pruning method:	“Kouloura” (basket-shaped)
Planting density:	2,000-2,300 vines/ha
Yield/ha:	3,000 kg

Winemaking

Classic red vinification for this ancient local red variety
 Maturation: 12 months in medium toasted 225L French oak barrels
 It was bottled unfiltered, there is a possibility for sediment to be created in the bottle.

Limited production: 5.000 bottles