

SantoWines MAVROTRAGANO BIO

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



2015 vintage – Single Vineyard

Tasting notes

Extremely rare organically grown Mavrotragano grapes from our privately-owned vineyards contribute to this equally rare wine produced in 2,900 bottles. Vibrant ruby red in color with aromas of ripe fruits and peppery notes. Lingering palate with smooth tannins and a long spicy finish. Sheer individuality and complexity

Technical info

Alcohol by volume (%) 13.4 Total acidity (*gr tartaric acid/lt*) 6.0
 Residual sugars (*gr/lt*) 2.58 pH 3.45

The vineyard (Single Vineyard)

Location: Karterados village
 Altitude: Up to 200 meters
 Age of vines: 20 – 60 years
 Pruning method: "Kouloura" (basket-shaped)
 Planting density: 2,000-2,300 vines/ha
 Yield/ha: 2,000 kg

Winemaking

Classic red vinification for this ancient local red variety
 Maturation: Total 2 years (12 months in medium toasted 225L French oak barrels of third use and 12 months in the bottle)

Limited production: 2.900 bottles