



Santo Wines MAVROTRAGANO BIO

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



2017 vintage – Single Vineyard

Tasting notes

Extremely rare organically grown Mavrotragano grapes from our privately-owned vineyards contribute to this equally rare wine produced in 2,400 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 (%) 13,2 Total acidity (*gr tartaric acid/lt*) 5,0
Residual sugars (*gr/lt*) 3.2 pH 3.77

Awards

Bronze medal, IWSC Thessaloniki 2020

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
Maturation: Total 2 years (12 months in medium toasted 225Lt French oak barrels of third use and 12 months in the bottle)

Limited production: 2,400 bottles
Suitable for vegetarians and vegans