

NOSTOS GRENACHE - Organic, Dry Red Wine



Characteristics: Clear, medium to deep ruby color with rich, dense legs. Intense nose with aromas that emphasize the maturity: red fruit juices, chocolate and sweet spices, mainly vanilla.

Dry in the mouth with volume and depth. Ripe and smooth tannins. Long finish with intense presence of ripe, red fruits.

Food pairing: Our Grenache is best matched with roasted meats, meats served with red sauces, and pasta with meat and tomato sauces.

Variety: Grenache Rouge

Soil: Schist, sandy clay loamy, 320-380m (1050-1350ft) and 550-600m (1600-1950ft) in altitude

Vineyard pruning and training: Goblet and Vertical Shoot Positioned, trained in double Cordon Royat

Harvest: August 15th to August 30th

Vinification: Classic red vinification in stainless steel tanks under controlled conditions. A-fourteen-day maceration is followed by racking the wine into oak casks (3.000 and 4.000 liters) where malolactic fermentation takes place and it matures for 10 months.



Made with Organic Grapes

Wine Analysis: Alc. % 14.00 - pH 3.43 - Total Acidity 5.08g/l

Aging: 7 to 9 years

Winery - MANOUSAKIS