

## NOSTOS MOURVÈDRE - Organic, Dry Red Wine



**Characteristics:** Clear, almost opaque dark purple color with nearly static legs. Intense, dense aromas of black fruit, violet, tobacco, and leather. Simultaneously very complex and young in character. Mouth full of varietal character. Full bodied with intense tannins that are softened by the warmth of alcohol. Flavors of black berries, black pepper and Wild Mountain herbs.

**Exceptionally long finish with freshness but rich at the same time.**

**Food pairing:** Our Mourvèdre is best matched with game, barbecued meat, stewed meat, and, in general, rich dishes.

**Variety:** Mourvèdre

**Soil:** Schist, sandy clay loamy, 320-380m (1050-1350ft)

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

**Harvest:** August 20th to August 30 th

**Vinification:** Classic red vinification in open oak vats and controlled temperature. Maceration lasts around 20 days. After maceration is complete the wine is raked into oak barrels (75% French oak, 25% US oak) for ageing over 12 months. All barrels are bought new and are replaced every 4 years.



Made with Organic Grapes

**Wine Analysis:** Alc. % 14.50 - pH 3.74 - Total Acidity 5.55g/l

**Aging:** Over 20 years

**Wijnhuis** - MANOUSAKIS