

NOSTOS ALEXANDRA'S - Organic, Dry Red Wine



Characteristics: Clear with dense ruby color and rich legs. Fruity aromas that are simultaneously dense and fresh. Aromas include strawberry, black cherry, mulberry, some notes of tobacco and spices.

Full and dry mouth with smooth tannins and again, fresh fruit. It has a long and clean finish that accentuates the spices present.

Food Pairing: Nostos Alexandra's is best served with roasted meats and casseroles.

Varieties: Syrah 40%, Grenache Rouge 40%, Mourvèdre 20%

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

Vineyard pruning and training: Syrah & Mourvèdre: Vertical Shoot Position, trained in double cordon Royat. Grenache Rouge: Goblet and Vertical Shoot Position, trained in double cordon Royat

Harvest: Each variety is harvested separately from August 15th to September 10th.

Vinification: The red varieties Syrah, Mourvèdre and Grenache, are vinified separately in temperature-controlled tanks. Syrah is being vinified in oak casks, whereas Mourvèdre and Grenache in stainless steel tanks. Maceration lasts from 12-25 days depending on the variety. After maceration is complete, the wine is racked into oak barrels (75% French oak, 25% US oak) where malolactic fermentation takes place and it matures for 10 months. All barrels are bought new and are replaced every 4 years.



Wine Analysis: Alc. % 14.00 - pH 3.84 - Total Acidity 5.7g/l

Aging: 9 to 11 years

Wijnhuis - MANOUSAKIS