

NOSTOS SYRAH - Dry Red Wine



Protected Geographical Indication Chania

Characteristics: Clear, almost opaque dark purple color with nearly static legs. Intense, dense aromas of black fruit, tobacco, black pepper, ink and coffee. Simultaneously very complex and young in character. Mouth full of varietal character. Full bodied with intense tannins that are softened by the high level 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 Syrah is best matched with game, barbecued meat, stewed meat, and all red meats served with spicy sauce.

Variety: Syrah

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

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

Harvest: August 15th to August 30th

Vinification: Classic red vinification in open oak vats and controlled temperature. Maceration lasts around 25 days. After maceration is complete the wine is raked into oak barrels (75% French oak, 25% US oak) for ageing over 10 months. All barrels are bought new and are replaced every 6 years.

Made with Organic Grapes

Wine Analysis: Alc. % 14.50 - pH 3.98 - Total Acidity 5.60g/l

Ageing: 10 to 18 years



Winery - MANOUSAKIS