

v a s s a l t i s



s a n t o r i n i



MAVROTRAGANO

A red grape variety indigenous to the island of Santorini but rapidly gaining recognition around Greece. Mavrotragano may be an island wine, but it is one that shows off the serious and gritty side of life on a volcanic island.

Type: Dry, red wine

Vintage: 2020

Varietal Composition: 100% Mavrotragano

Quality Classification: Protected Geographical Indication Cyclades

Area: Estate owned vineyards in Vourvoulos and Megalochori.

Vine Age: Ranging from 12 to 16 years old.

Viticulture: Trellised vines worked largely by hand. Hand-harvested.

Vinification & Elevage:

Whole cluster maceration for 10 days on indigenous yeasts followed by 12 months in French and American 225lt oak barrels.

Colour: Purple, ruby hints.

Nose: Rich and complex, ripe red fruits, cherries, blackcurrants and plums, hints of minerality, forest floor, black tea.

Taste: Medium-bodied with well structured tannins and balancing acidity give this wine the ability to age for 10 years or more.

Pairing Suggestions: A meat-lovers wine, this will pair well with game, veal, lamb, beef, and hearty stews.

Vinification Data

- Harvest Dates: August 7
- Alc.: 13.0%
- Res. Sugar: 0,2gr/lit
- pH: 3.28
- TA: 5.71 gr/lit
- VA: 0.6 gr/lit
- Volume: 2.690 bottles
- Bottled: July 2021