



## CHNARIA (FOOTPRINTS) RED 2019

**Type:** Dry red wine – PGI Peloponnese

**Variety:** 65%Agiorgitiko – 25%Merlot – 10%Cabernet Sauvignon

**Region:** half-mountainous vineyards of the estate in Leontio

**Soil:** clay

**Microclimate:** Mediterranean

**Harvest:** Agiorgitiko: 15/09 - Merlot 30/08 - Cabernet sauvignon 10/09

**Alcohol:** 13.3 % **Residual Sugars:** 2.3 gr/lit **Total Acidity:** 5.2 gr/lit (tartaric)

### **Vinification:**

**Agiorgitiko-Merlot:**prefermentative maceration of 2 days, fermentation in stainless steel tanks of controllable temperature (24-28° c).

**Cabernet Sauvignon:** classic red fermentation at 24-28° c, long post fermentative extraction.

**Characteristics:** deep red color, intense aroma of vanilla and cherry, balanced in the mouth with very soft tannins.

**Serving suggestions:** meat with red sauce, salads, pizzas, cheeses & hams

