



10³

Selection of mountainous MERLOT

Cultivation area

The vineyards of the Slopes of Aigialeia.

Variety

The sensual Merlot of the mountainous Aigialeia.

Vintage

2019

Description

The 10³ Merlot is a different red wine created with a certain perspective. A red wine, fresh, intensely fruity and highly typical, without the slightest presence of a barrel, velvety in the mouth, but not heavy with distinct acidity that gives it a special refreshing character. Its origin from the mountainous vineyards of the Slopes of Aigialeia gave it a rich aromatic expression that made the grape ideal for the creation of a quality fresh and modern red wine. The vinification of cold-based and short-lasting extractions gave it complexity and longevity without excessive astringency. Finally, the four-month microoxygenation eventually culminated in maximizing its flavor with its rich, yet plush, seductive flavor.





Vinification

Careful selection of Grape Merlot grapes to come to the winery in the ideal state of maturity and hygiene. Harvest in small crates up to 20 pounds. Staying of must with corns at low temperatures and subsequent fermentation at moderate temperatures of not more than 20 ° C. Separation with gentle pressure and ripening in stainless steel tanks with stay in fine lees and microoxygenation for 4 months. Bottled in an inert gas atmosphere.

Food Pairing

A modern and light red wine full of aromas of small red fruits, herbs and butter caramel. Rich and velvety in the mouth ideally accompanies roast meat and pasta with red light sauces, cold-cuts, medium fatty yellow cheese, olive-oil-with-greens-and-meat preparation of the Greek cuisine.

