



AGRIO (WILD) MERLOT – SYRAH

No SO2 / Wild Yeast

KANAKARIS WINERY

Cultivation area

The mountainous vineyards of the Slopes of Aigio in Eastern Achaia.

Variety

The mountainous Merlot and Syrah of the Slopes of Aigio.

Vintage

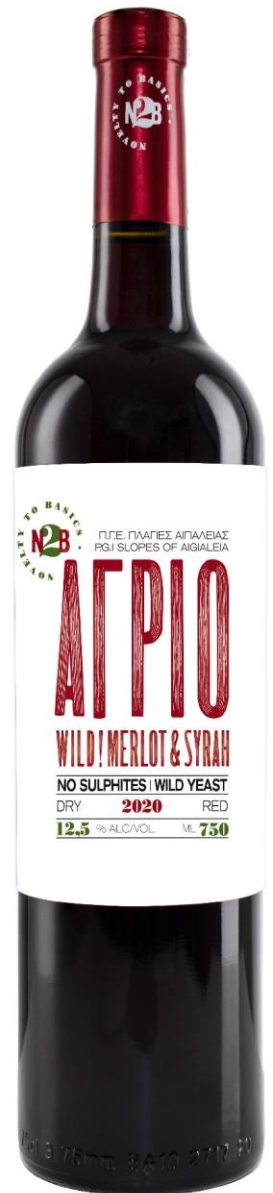
2020

Description

To create our WILD Merlot and Syrah, we chose to redefine the basic principles of modern winemaking, looking through the window of modern oenology, to completely remove sulfites but, in addition, to feel the possibility of a unique terroir can be expressed by itself without further intervention. For this reason, the vinification was done with absolute attention to detail since at no stage sulfite was added and the fermentation was carried out with the native yeasts of the vineyard.

Winemaking

Two separate mountain vineyards Merlot and Syrah on the slopes of Aegialia were selected for this special red wine. Vineyards with consistently low yields, absolute hygiene, cultivation with minimal interventions and unique expression of variety. The vineyards were





ΚΑΝΑΚΑΡΗΣ
ΟΙΝΟΠΟΙΕΙΟ

harvested after systematic monitoring of their maturation to the maximum of their phenolic and aromatic expression in a 20 kg crate. The grapes were refrigerated for 24 hours and then the grape mass in an atmosphere of carbon dioxide was led for brief cold extraction in a tank at 10 ° C (3 days) and then allowed to ferment with the native yeast. After the end of the alcoholic fermentation and the spontaneous malolactic fermentation, it was bottled rapidly in an inert atmosphere.

Food Pairing

Enjoy a modern but at the same time "traditional" wine with a multi-layered aromatic potential that with quick changes passes from the skin to the red flowers and fruits and from the berry jams on a walk in the wet forest ending up with a fine mushroom aroma. Rich and tasty in the mouth with velvety tannins and long mineral and spicy aftertaste. Enjoy it at 16 ° C.

