

Synoro 2014

Protected Geographical Indication (PGI) Peloponnese
Cabernet Franc 40%, Merlot 40%, Aghiorghitiko 20%

Fermentation and long post-fermentation maceration in stainless steel tanks. Full malolactic fermentation and ageing in French barriques (50 per cent new oak) for 13 months and 6 months in bottle. Density and richness on both nose and palate. Complex and constantly developing aftertaste.

Technical Presentation: Synoro

Category	Red
Classification	Protected Geographical Indication (PGI) Peloponnese
Grape Varieties	Cabernet Franc 40% Merlot 40% Aghiorghitiko 20%
Vineyards	Argolida at a 1,968 ft (650 m) altitude
Main type of soil	Rocky clay
Age of vines (average)	Cabernet Franc: 17 years Merlot: 17 years Aghiorghitiko: 22 years
Yields	Cabernet Franc: 53 hl/ha Merlot: 45 hl/ha Aghiorghitiko: 36 hl/ha
Harvest dates	Cabernet Franc: Middle of September Merlot: Beginning of September Aghiorghitiko: End of September
Vinification/Maturation	Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post fermentation extraction at 20°C. Total extraction time: Cabernet Franc 15 days, Merlot 17 days, Aghiorghitiko 14 days. Full malolactic fermentation in barriques. Maturation in French barriques –50% new, 50% in second use – for 13 months, 4 of which in the presence of light lees. The wine matures in bottle for a further 12 months in our cellar.

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Alcohol by volume	14%
Total acidity (tartaric acid)	6 g/l
pH	3.48
Tasting notes	The colour is very deep, a clear and transparent purple with ruby highlights. On the nose, it is intense, dense and fresh due to the vegetal aroma of the Cabernet Franc. Aromas are focused on the ripe fruit (red mulberries, red cherries and ripe strawberries) coupled with sweet aromas of chocolate, cinnamon, cedar and discreet barrique. On the mouth it is full, with rich extract, alcohol which balances the tense acidity and the ripe, dense tannins. Flavours are consistent with aromas, with the fruit ones being more predominant. The aftertaste has duration, volume and complexity.

