

Titanas 2013

Mavrostifo 100%

Varietal Wine

Grapes were exposed under the sun for eight days and then shaded for another thirty eight days. Intense condensation of colors, aromas and flavors. A tiny amount of juice that has been fermented for months and matured in oak barrels for five years.

Technical Presentation: Titanas

Category	Red sweet
Classification	Varietal wine
	Peloponnese
Grape Varieties	Mavrostifo 100%
Vineyards	Gimno, Nemea, 600m
Main type of soil	Rocky, clay and calcarious
Age of vines (average)	7 years
Yields	65 hl/ha
Harvest dates	24 September 2013
Vinification/Maturation	The grapes were exposed to the sun for eight days and then laid in shadow for thirty eight days to dry out without losing the aromas. A twenty five days long extraction was followed along with alcoholic fermentation. The fermentation finished in oak barrels after five months and the wine has been matured there for five years.
Alcohol by volume	14%
Total acidity (tartaric acid)	8.5g/l

Tasting notes Vibrant and opaque color with ruby highlights. Nose with complexity and intensity that emerges sweet aromas of black and red fruits, such as plum, sour cherry, fig, dates, grape spoon sweet, sour cherry liqueur, chocolate, tobacco, mint, nutmeg, star anise, licorice, cigar and leather. Rich body with excellent balance of sweetness, tannins and acidity. The flavors follow the aromas of the nose with a vigorous expression of chocolate and nutmeg. Very long finish.

