

Kanenas red 0,75 l - 2009

Item #: 1053

15,80 €

0.75 l | 21,07 €/l



Weight: 1.32 kg
Ready for shipping



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Location: The vineyards extend across southwest locations on the low hills of Maronia in Thrace, giving the impression of a gigantic amphitheatre that overlooks the Aegean Sea.

Soil: Deep argyllic with good structure having a dark red colour.

Sub-soil: Schistose and granular.

Climate: Mild, with rainy winters and favourable temperatures during spring. In the summer, the north winds cool down the atmosphere.

Varietal composition: Mavroudi – Syrah

Classification: Ismarikos Protected Geographical Indication

Vinification techniques: Hand harvested bunches are collected and transported to the Maronia Winery. After picking and gently crushing, the individual parcels are fermented into 10 tonne ferment tanks. After a short period of cold soaking, fermentation starts naturally with 'wild' vineyard yeasts. After fermentation the wine remains in contact with the skins for an extra one week before being pressed off to French oak barriques to complete malolactic fermentation.

Ageing: Barrique maturation is for 6 months before being racked to blend and bottle.

Winemaker's notes: Deeply coloured, this richly perfumed wine is full of wild berries, ripe dark cherries

that are su
Chewy and
Serving s
with poach

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ity and complexity on the nose.
are well over the coming years.

spicy sauces. It tastes delicious

