

Technical Data Sheet NAMA 2004

WINE PROFILE

Type: Red natural sweet wine from
sundried grapes

Vintage: **2004**

Quality classification: Cyclades
Sub-Region: Santorini

Grape Varieties (per %): Mandilaria 100%

Total Produce: 2000 bottles of 500 ml

LABEL



TECHNICAL DATA

Alcoholic volume (%):	11
Volatile Acidity (gr acetic acid / lt):	0,75
Total Acidity (gr tartaric acid / lt):	9,7
Total SO ₂ (mgr/lt):	70
Free SO ₂ (mgr/lt):	12
Residual Sugar (gr/lt):	240
pH:	3,20

UNGRAFTED NON-IRRIGATED VINEYARDS

Name of vineyards location: Santorini / Villages of Pyrgos,
Megalochori and Akrotiri

Altitude: 50 to 200 m

Soil: Volcanic, pumice, igneous lava

Climate: Rare rainfalls, strong winds, dry
& hot summer

Yield: 15 hl/ha

Age of vines: 50 -100 years

Date of harvest: 2nd half August

VINIFICATION

Type: Red sweet

Method: Over matured grapes, sun dried for 12-15 days. Crushing of the sundried grapes. Clarification and fermentation of the concentrated grape must with selected yeasts for 2 months in stainless steel tanks under controlled temperature 20 – 22 °C. Then aged in oak barrels for 10 years.

AGEING

Tanks: 2 months

Ageing process: Oak barrels

Duration: 10 years

Way of ageing: In cave cellars

BARRELS

Size : 225 lt

Usage : 15 years maximum

Origin of wood: France

Toasting: No

Ageing potential : At least 20 years

TASTING

Deep red colour with intense brown hues. Aromas of berries and red forest fruits, sour cherries jam, caramel and minerality. Palate with intense freshness, pleasant and rich texture and long aftertaste of berries and cherries.

Served at 12-14 °C as a dessert wine or with preserves fruits, chocolate, fruit tarts and matured cheese.