



Aoton Mandilaria 2021

Type | Dry Red Wine

Grape Varieties | Mandilaria 75% + Cabernet Sauvignon 25%

Region | Peania - Attica - Central Greece.

Classification | P.G.I. - Protected Geographical Indication "Attiki".

Vineyard | From our organic vineyards of 1,1 hectares at Lialioukou, Pousiledi and Fylakio, located in Peania.

Soil | Mostly clayey sand (SC), Slightly alkaline.

Climate | Temperate mediterranean with hot, dry summers and mild winters.

Year of planting | 1997 (Lialioukou/Pousiledi - Mandilaria) and 2012 (Fylakio - Cabernet Sauvignon).

Planting density | 3330 vines per hectare with a distance of 2.5m x 1.2m.

Configuration | Short vine trunks adapted to classic linear installation with posts, in a double cordon - Royat type spur pruning of 6 spurs (three for each cordon), applying fruiting pruning of 12 buds (two for each spur).

Grape Yield | 4000 kg per hectare (1.20 kg per vine).

Harvest | 2021 - Night harvest by hand picking of the grapes, during the 4th week of September.

Vinification | The grapes, after the end of the night harvest and before sunrise, are carried to our winery in small lattices, maintaining their freshness and the low temperature of the night. This is followed by their separation from the stems, as they are concentrated in the stainless steel tanks for skin contact. They stay there, with the help of refrigeration, for approximately 15 days, in order to start the alcoholic fermentation, by the indigenous - wild yeasts that are found on the fruit and in the vineyard. During this period, pigeage and aeration is applied for several times a day, occasionally more frequently, to extract colour, flavour and tannin from the fermenting grape must. After the end of the fermentation, the fresh wine is collected, in order to separate from the fermented grapes. The fresh wine remains for 9 months with the fine lees, applying the "batonnage" method.

Bottled | 4th week of July in our winery.

Closure | Cork - DIAM 5 TRADITION 44x24,2 P015 SBM

Production | 4.000 bottles 0,75L.

Alcohol | 12 % by vol

Residual Sugar | 0,19 g/L

Total Acidity | 4,8 g/L (tartaric acid)

pH | 3,58