

Technical Leaflet

MAVRO 2019

Variety Mavrodaphne 100%
Dry Red
PGI Slopes of Aenos
Alc. 13,5% by vol
pH 3,50
Total Acidity 5,40 g/L
Bottles 4600



VINEYARD

It is produced from three selected old vineyards over 60 years old. The two of them are self-rooted (prephyloxera). Our vineyards are around 0,1-0,2ha and they are found in Palliki and Elios areas, at an altitude of 300-350m and on silty-loam sand soils. Its cultivation is non-irrigated, in a goblet method and is carried out manually with mild methods. The grape's berries are extremely small. The vegetation that surrounds it consists of olive trees, saplings and licorice.

WINEMAKING

At the winery we always make a strict sorting of raw materials and following the rule that we do not keep what we wouldn't eat, we only use perfectly healthy grapes for our wine. With gentle methods and as naturally as possible, we let the variety and the terroir to express their own character. We make large extractions of the must with part of whole grapes in it, avoiding the use of pumps or other mechanical means.

Fresh wine matures for at least 12 months into French, 300-liter oak barrels. It is bottled unfiltered and unfinned to maintain its organoleptic richness.

CHARACTER

MAVRO is the original expression of dry Mavrodaphne, authentically offering the dynamic character of the variety and the magic of a wonderful terroir.



P E T R A K O P O U L O S