

Product	Seiradi Red
Category	Protected Geographical Indication, Cyclades
Vintage	2022
Grape varietal composition	Mandilaria 100%

Chemical Data

Alc by Vol.	12.3
Total Acidity (g/lt of Tartaric acid)	5.6
Residual Sugars (gr/lt)	2.5
pH	3.48
S02 free (mg/lt)	18
S02 total (mg/lt)	85
Malo-Lactic Fermentation	PARTIALLY

Management of Raw Material

Date of Harvest	28.8.22 - 15.9.22
Yield(Hl/Ha)	67.32
Pre-Fermentation Maceration	YES - 4 DAYS
Inoculated Yeasts	YES
Duration of Alcoholic Fermentation	20 DAYS
Total Days of Skin Contact	25 DAYS
Post-Fermentation Maceration in High Temperature	NO

Bottling

Filtration	YES
Bottle Gross Weight	1.3 Kgs
Bottle Format	0.75 L
Type of Closure	AMORIM NATURAL CORK 45x24

Diets & Allergens

Vegeterian	YES
Vegan	YES
Fish or Fish Products	NO
Crustaceans or Shellfish	NO
Molluscs	NO
Milk or Milk Products	NO
Nuts-please state eg Almonds/Hazelnuts	NO
Peanuts	NO
Sesame Seed or Sesame Seed Products	NO
Celery/Celeriac Products	NO
Mustard or Mustard Products	NO
Eggs/Egg Derivatives	NO
Loupin Flour/Lupin Products	NO
Gluten or Gluten Products	NO
Wheat(such as Spelt, Khorasan wheat/Kamut)	NO
Rye	NO
Barley	NO
Oats	NO
Soya	NO



Vinification: 4-day pre-fermentation extraction in an antioxidant environment and at a temperature of 10oC. Afterwards, alcoholic fermentation with daily must recycling is taking place at 20oC.

Aging: Malolactic fermentation, stirring the lees (battonage) once a week for six months in a stainless-steel tank

Ideal consumption window: 1-5 years