

Product	Seiradi Cuvée Topos Red
Category	Protected Designation of Origin, Paros
Vintage	2022
Grape varietal composition	Mandilaria 45%, Monemvassia 55%

Chemical Data

Alc by Vol.	12.6
Total Acidity (g/lt of Tartaric acid)	5.2
Residual Sugars (gr/lt)	1.5
pH	3.52
S02 free (mg/lt)	8
S02 total (mg/lt)	105
Malo-Lactic Fermentation	YES

Management of Raw Material

Date of Harvest	12.9.22 - 18.9.22
Yield(Hl/Ha)	39.78
Pre-Fermentation Maceration	YES - 4 DAYS
Inoculated Yeasts	NO
Duration of Alcoholic Fermentation	25 DAYS
Total Days of Skin Contact	33 DAYS
Post-Fermentation Maceration in High Temperature	YES - 4-5 DAYS

Bottling

Filtration	YES
Bottle Gross Weight	1.5 Kgs
Bottle Format	0.75 L
Type of Closure	DIAM(5) 47x24

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 days pre-fermentation maceration in an antioxidant environment. Alcoholic fermentation takes place at 24-26°C and lasts for 25 days. A 5-day post-fermentation phase at 30°C precedes the final recovery of the wine

Aging: after the completion of malolactic fermentation, the wine stays for a 12-month period in a stainless steel and oak combo of containers

Ideal consumption window:
2-8 years