



XENOLOO 2019

Type: Dry Red Wine

Category: Protected Geographical Indication Cyclades **Varieties:** Mavrotragano 50% - Mandilaria 45% - Athiri

5%

Vineyard: The grapes are sourced from vineyards in Megalochori, Akrotiri and Pyrgos. The word 'Xenoloo' means foreigner and it was used to describe all the varieties except Assyrtiko.

Winemaking: Pre-fermentation cold soak for 8-10 hours. Fermentation in stainlees steel tanks under controlled temperature.

Tasting notes: Aromas of cherries and berries followed by herbal and spicy characteristics. Pleasant body with medium acidity and soft tannins

Food pairings: Meatballs, pasta with tomato sauce, pizza,

dishes cooced in tomato sauce, ligth meat dishes.

Ageing potential: 3-5 years **Production:** 4.000 bottles

Technical Information

Harvest Date	22-25/8/2019
Bottling Date	14/3/2020
Alc.	12.2
Acidity (g/L tartaric acid)	6.7
Volatile acidity (g/L acetic acid)	0.54
Free SO2 (mg/L)	
Total SO2 (mg/L)	
Res. sugars (g/L)	1.3
pН	3.08
Cork	DIAM 2