



CLAUDIA PAPAYIANNI RED

Type: Local Red Dry Wine of Chalkidiki

From biological cultivation grapes (DIO – Organization for the Quality Check and Certification of Biological Products)

Grape Varieties: Syrah - Merlot - Xinomavro

Vineyard: Two private 60,000^m² vineyards, biologically cultivated, situated at the Marathousa region in Northern Chalkidiki.

Soil: Clay (argil)

Altitude: 250 meters

Vinification: For **Syrah & Merlot**, standard red vinification in piston vinificators with an extraction of 15-20 days. Malolactic fermentation inside the barrel. For **Xinomavro**, cryo-extraction at 10° C for 3 days in “Model Ganimede” vinificators followed by extraction at 18° C for approximately 10 days. Defermentation and malolactic fermentation in the barrel. The blend is allowed to age in French and American (10%) 225 lit oak barrels for 12 months.

Features: Deep red colour with red brick tints. A complex bouquet of mature fruit and spices along with a discreet presence of the barrel. Gentle tannins preserving their youth and freshness. Opulent and velvet taste with a long and pleasant finish.

Food pairing: Makes a wonderful pair with barbequed, roasted or grilled meats, marinated game with rich red sauces, varieties of hard piquant cheeses and delicatessen.

Served at 16° – 18° C