



Grenache

Producer: Manousakis Winery

Vintage: 2016

Tasting Notes: A deep ruby color with aromas that emphasize the maturity: red fruit juices, chocolate and sweet spices, and vanilla. Well-integrated, smooth tannins. Long finish with intense presence of ripe, bright red fruits. Classic red vinification in stainless steel tanks under controlled conditions. A-fourteen-day maceration is followed by racking the wine into oak casks (3.000 and 4.000 liters) where malolactic fermentation takes place and it matures for 10 months.

Appellation: Crete, Greece

Wine Type: Dry Red Wine

Soils: Schist, sandy clay loamy, 320-380m (1050-1350ft) and 550-600m (1600-1950ft) in altitude

Farming: Made with Organic Grapes, Handpicked, Vegan, Low Sulphites <100mg.

Grape Varietal:

Alcohol: 14%

Acidity: 5.08 g/l

Residual Sugar: >2 g/L

pH: 3.43

Food Pairing: Pairs well with roasted meats, and pasta with tomato sauce.

Serving Temperature: 65°F



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