



Alexandra's

Producer: Manousakis Winery

Vintage: 2017

Tasting Notes: Fruity aromas that are simultaneously rich and fresh. Aromas include strawberry, black cherry, mulberry, some notes of tobacco and spices. It has a long and clean finish that accentuates the spices present. The red varieties Syrah, Mourvèdre and Grenache, are vinified separately in temperature-controlled tanks. Syrah is being vinified in oak casks, whereas Mourvèdre and Grenache in stainless steel tanks. Maceration lasts from 12-25 days depending on the variety. After maceration is complete, the wine is racked into oak barrels (75% French oak, 25% US oak) where malolactic fermentation takes place and it matures for 10 months. All barrels are bought new and are replaced every 4 years.

Appellation: Crete, Greece

Wine Type: Dry Red Wine

Grape Varietal: 40% Syrah, 40% Mourvèdre, 20% Grenache Rouge

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.

Alcohol: 14 %

Acidity: 5.7 g/l

Residual Sugar: >2 g/L

pH: 3.84

Food Pairing: Peking duck, rabbit stew, rosemary and thyme roasted root vegetables.

Serving Temperature: 65°F



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