



Grenache

Producer: Manousakis Winery

Vintage: 2020

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 14 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: 100% Grenache Rouge

Alcohol: 14.5% Acidity: 5.30 g/l

Residual Sugar: 2.72 g/L

pH: 3.80

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

