



Meltemi Red

Producer: Moraitis

Vintage: 2023

Tasting Notes: Vivid red color. Fresh harmonious aromas. Well structured and mellow in the mouth, with gentle tannins and a spicy aftertaste. 100% hand-picked between September 10th – 15th from selected seaside vine plantings of low yield Mandilaria and Vaftra. Produced from the red grape Mandilaria (80%) and the red grape Vaftra (10%) after carefully selecting the most ripe grapes for crushing. Classic red fermentation at 20 °C and maturation on the fine lees for 8-10 months.

Appellation: PGI Cyclades

Wine Type: Dry Red Wine

Grape Varietal: 80% Mandilaria & 20% Vaftra

Soils: Sandy - Clay

Farming: Handpicked, Vegan, Low Sulphites (less than 100g)

Alcohol: 12.5%

Acidity: 4.4

Residual Sugar: 1.2 g/L

pH: 3.5

Food Pairing: Grilled steaks, whipped potatoes, or a red pasta.



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