



Paros Reserve

Producer: Moraitis Winery

Vintage: 2021

Tasting Notes: Chocolate-covered black cherry with notes of vanilla and ripe plum. Rich on the palate with a creamy texture and a serious structure and a peppery finish. Unique wine since it is the only P.D.O. red wine of Greece which is a blend and a cofermentation of red Mandilaria grapes with the white juice of Monemvassia. 40% of the fruit was fermented in new French open casks 500lt and remained there for another 2 months. The rest was fermented in stainless steel tank.

Appellation: PDO Paros

Wine Type: Dry Red Wine

Grape Varietal: 75% Mandilaria (Māhn-dee-lar-yá) & 25% Monemvassia (Mō-nem-vas-yá)

Alcohol: 13%

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

Soil: Sand-clay with a lot of rocks.

Acidity: 4.8

Residual Sugar: 1.2 g/L

pH: 3.68

Food Pairing: Definitely a red meat wine, including game meat, barbeque and also roasted root vegetables.

Aging Potential: 25 years

Awards: 90 points Decanter