



Product Name: Pink Blackbird
Variety: Kotsifali
Category: Protected Geographical Indication Crete
Vintage: 2022
Ageing: 2 years
Volume: 13,5% vol / Acidity: 6.25 g/l / pH: 3,4
Remaining Sugars: 2.5 g/l
Vineyard: Peza Hrakleio
Terrain: Clay
Altitude: 400 m
Age: 13 years

VARIETY

Kotsifali:
A red landmark variety of the Cretan Vineyard. This variety determines the character of many of the dry red wines in this notable wine-producing region of the Southern Aegean. It is distinguished by its gentle character, which is laden with the aroma of plum. The fleshy Kotsifali grape, which is equivalent to a Cretan Merlot, has in recent years been increasingly used in monovarietal vinifications. It is also to be found in blends with Mandilari and Syrah.

VINIFICATION PROCESS

The grape is harvested by hand, between 1 and 10 September. The must remains in contact with the pulp for two hours in order to achieve its soft pink colour. Classical rosé vinification takes place in stainless-steel vats at a controlled temperature of 15°C – 18°C. When the fermentation process is completed, the wine is decanted and the maturation process begins, lasting for four months in optimum conditions.



ORGANOLEPTIC DESCRIPTION

Soft pink colour. Complex aroma of red fruit, such as strawberry, citrus and the aroma of blossom which complete the bouquet of the wine. The herbal, fruity taste, coupled with the intense freshness, and the crisp acidity are notable in the mouth. The aftertaste is intense and long-lasting. To be served at 9oC – 11oC and is the perfect accompaniment to seafood, Cretan cuisine, stuffed tomatoes, dakos, pasta and a large selection of cheese.

LABEL

The Pink Blackbird:
The Kotsifali variety matures early and is the beloved food of the Blackbird, from which it takes its name.
BLACKBIRD

