

## Product Name: HERITAGE 2911/24

Variety: Liatiko
Category:
Protected Geographical Indication Crete

Vintage: 2023 Ageing: 6 – 8 years

Volume: 14% vol / Acidity: 6.13g/l / pH: 3.53

Remaining Sugars: 0.2 g/l

Vineyard:

Pirgos Monofatsi Terrain: Sand - Clay

Altitude: 200 m Age: 5 years Area Yield: 10 tn/ha

#### VARIETY

Liatiko:

One of the oldest red varieties of Crete.

The wine wrought from this variety is of high alcholic volume, a soft taste and fast ageing capabilities. A wine that may be distinguished by its strong aroma, and soft colour.

## VINIFICATION PROCESS

The grape is harvested by hand between 20 and 30 of August.

The must undergoes a classic vinification for red wine at 18°C -21°C.

Maceration is then applied for 12 to 15 days.

This is followed by the separation of the grape marc from the fermented wine creating the final blend which is then left to mature for approximately 10 months in French oak barrels and aged in the bottle for another 5 months.



# ORGANOLEPTIC DESCRIPTION

Light red colour.

Complex aroma of cherry,
strawberry, mulberry,
herbal notes and vanilla.

A rich full mouth with a perfect
balance of alcohol, acidity and tannins.
A long and intense aftertaste.

To be served at 14°C-16°C and is the perfect
accompaniment to starters,
Greek cuisine, meat pie,
poultry with red sauce,
pasta with minced meat
and a large selection of cheese.

### LABEL

Heritage 2911/24
Three different wines dedicated to the 3 small children of the family.
The heritage that we offer at the new generation.
Each variety is combined with the character of each child.
The numbers represents the date of birth of each child.

