



KLADOS
19 WINERY 97

Product Name:

The Hunter

Varieties: Kotsifali

Category: Varietal Wine of Crete

Vintage: 2024

Ageing: 3-4 years

Volume: 13,5% vol / Acidity: 5.27 g/l / pH: 3.47

Remaining Sugars: 0.5 g/l

Terrain: Clay

Vineyard: Mades

Altitude: 300 m

Age: 5 years

Area Yield: 9 tn/ha

VARIETY

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 7 September. The must undergoes a classic vinification for red wine at 16 -20°C. Maceration is then applied for 5 to 7 days. This is followed by the separation of the grape marc from the fermented wine. When the fermentation process is completed, the wine is decanted and the maturation process begins, lasting for four months in optimum conditions.

ORGANOLEPTIC DESCRIPTION

Light ruby red colour. Fruity aroma of cherry, strawberry, sour cherry and dried flowers .

A round and fruity mouth with a perfect balance of alcohol, acidity and tannins.

To be served at 12 -13° C and is the perfect accompaniment to Cretan cuisine, spaghetti, seafood and a large selection of cheese.

LABEL

The Hunter, spirit of the hawk in a carefree depiction!
His talent is better used protecting the grape harvest than seeking his prey... which safely escapes his watchful eye.



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PANORMO | RETHYMNO | CRETE | GREECE |

T +30 28340 51 589 | F +30 28340 51 169 | M +30 697 365 48 40

info@kladoswinery.gr | www.kladoswinery.gr

N 35.417085° S 24.707394°