



MIKRO
KTIMA
TITOS

GOUMENISSA red 2020

PDO Goumenissa



After their manual harvest at the end of September, the two local varieties, Xinomavro and its obligatory blending partner Negoska, are co-macerated and co-fermented, and the wine is aged in oak.

Mikro Ktima Titos is the result of conventional red vinification with continued maceration until the end of the alcoholic fermentation and gentle stirring. After the completion of the ensuing malolactic fermentation, the wine matures one year in mainly large French oak barrels.

The bright ruby wine is characterised by a profusely fragrant nose of ripe red summer fruits. Aromas of strawberry, morello cherry and raspberry merge with layers of herbal and subtle floral scents suggestive of rosemary, jasmine and allspice.

In the mouth, this medium-bodied dry red is elegant with lively acidity and silky tannins that underpin a wealth of fruit flavours. This well-balanced wine has good depth and a long aftertaste that is sure to impress.

This wine is delicious now but will keep when cellared for 5 to 7 years. Serve at 14 – 16°C.

Analysis:

Alcohol: 13.0% vol, Acidity: 5.93 g/l, pH: 3.55, Sugar: 1.64 g/l