



COMPOSITION:
100% Mandilaria

APELLATION:
PGI Santorini

PRODUCTION:
5,000 bottles

HARVEST YIELDS:
3,200 kg/ha

FERMENTATION:
100% Single vineyard grown in Pyrgos. 60% fermentation and ageing in 225L French barrels and 40% in stainless steel tanks for 4 months. Then another 3 months combined.

Alcohol: 13.5%
Acidity: 5.97g/l
pH: 3.5
R.S.: 3.5 g/l

Mandilaria

VENETSANOS WINERY

Venetsanos, built in 1947 by acclaimed oenologist/architect George Venetsanos, is one of the oldest wineries on the island of Santorini. Built into the side of a cliff and located directly above the port facilitates wine transport to ships for export and provides a magnificent location for visits and special events. A total of 10ha is spread over 8 parcels of vineyards, making it the only 100% estate grown winery on the island.

WINEMAKER

Ioanna Vamvakouri, a Toulouse trained enologist is the only female operating a winery on the island of Santorini. After arriving on the island when she was 25 years old, she was challenged to prove herself in a male dominated society of winemakers. Her gift for creating beautiful wines fueled her rise to critical acclaim and she is widely recognized as one of Santorini's premier winemakers. Today, with the collaboration of Mr. Venetsanos' nephews, Venetsanos produces world class wines.

TASTING NOTES

Deep red color with plum red and violet hints. The aromas are strawberry, fig and sour cherry jam with fragrant roses, carnation flowers and vanilla. A firmly structured wine with dark fruit of blackberry and black cherry with tones of melted dark chocolate.

FOOD PAIRING

Pairs with pork chops, lobster pasta, baked fish in tomato and caper sauce, soft cheese and cured meats.

CANADA & US IMPORTER