

KOUTSIKO

Red Semi Sweet Wine



Technical Information

CLASSIFICATION.....	-
CLOSURE TYPE.....	Screw Top
COLOR / STYLE.....	Red Semi Sweet Wine
BOTTLE (mL).....	187,5
GRAPE VARIETALS.....	Agiorgitiko 50% - Merlot 30% - Muscat 20%
ORIGIN.....	Nemea of Korinthia
ALTITUDE (m).....	250 - 450
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	60
HARVEST.....	15/9 - 25/9
VINIFICATION / DISTILLATION.....	Vinification of over - matured grapes, Fermentation at 19 °C - 20 °C and sudden drop of Temperature (<10 °C) in order to stop it
BARREL MATURING.....	-
BOTTLES (B).....	50.000
SERVING TEMPERATURE.....	6° C - 8° C

Technical Data

ALCOHOLIC TITLE (% vol).....	11,5
pH.....	3,4 - 3,6
RESIDUAL SUGARS (g/L).....	43 - 45
TOTAL ACIDITY (g/L).....	4,7 - 4,9
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	1,010
VOLATILE ACIDITY (g/L).....	0,4 - 0,5
BOTTLE / BOX.....	24
CASE / EUROPALETTE.....	96

Tasting Notes

APPEARANCE.....	Medium purple
NOSE.....	Presence of ripe red fruits, notes of caramel and black tea, with touches of chutney.
PALATE.....	Semi Sweet Wine, with balance between sweetness and acidity and satisfactory tensions on taste, body & tanins. Satisfactory finish.
FLAVOR CHARACTERISTICS.....	Character of ripe strawberry, plum and berries in the form of jam. Notes of tomato chutney and touches of caramelized onion and sweet barbeque sauce.