

# AŌRI – SANDALOS KOTSIFALI

Crete



**APPELLATION:** Wine of Greece

**BLEND:** Kotsifali (100%)

**WINEMAKER:** Aimilios Andrei

**VINEYARD:** \_\_\_\_\_

Crete is home to a number of native varieties, there are relatively few plantings of Kotsifali, which produces elegant reds with high acidity, fine tannins and bright red fruit, but is often hidden in blends. The grapes come from the a single plot at 830 metres above sea level, consisting of two slopes that face north-west and south. The bush vines are ungrafted and grown on schist soils.

**VITICULTURE:** \_\_\_\_\_

The viticulture is uncertified organic.

**WINEMAKING:** \_\_\_\_\_

The grapes are handpicked, and fermented 100% whole bunch with wild yeasts. The grapes are then left to macerate for between 60 days. The wine is transferred 500L neutral oak barrels for 9 months, then an additional 9 months in ceramic clayvers. The wine is bottled without fining or filtration and with a small SO2 addition.

**WEBSITE:** [n/a](#)

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Elegant sour cherry and redcurrant on the nose. Fine, chalky tannic structure and energetic acidity on the palate. A very delicately structured wine with impressive tension and finesse.