



Anafora

Producer: Wine Art Estate

Vintage: 2019

Tasting Notes: The underlined acidity offers freshness, while the mouth aromas are characterized by a beautiful floral character, with violet at the forefront. The delicate and elegant palette is complemented by moderate alcohol, lively, fine tannins and a persistent aftertaste. The slightly balsamic notes of the aftertaste provide extra complexity and character. Aroma profile of red cherries, berries, red currant, smoked ham, cigar box, hazelnut paste and vanilla. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to 300lt French oak barrels, 50% new, for 12months maturation. Return to the tanks after maturation for settling and bottling.

Appellation: Protected Geographical Indication (P.G.I.) Macedonia

Wine Type: Dry Red Wine

Grape Varietal: 100% Limniona

Soil: Sandy-Clay over limestone layers.

Farming: Under conversion to organic viticulture, Handpicked, Vegan

Alcohol: 13.1%

Acidity: 5.9 g/L

Residual Sugar: 1.9 g/L

pH: 3.51

Food Pairing: Beef stew, leek tart, stuffed tomatoes, and carnitas with pickled red cabbage.

