



MRS.

Producer: Manousakis Winery

Vintage: 2020

Tasting Notes: MRS stands for Manousakis, Romeiko, Syrah. Dry red wine with aromas of black berries, cranberry and some nutty character. Medium bodied wine with gentle acidity, rounded tannins, and lots of ripe dark berries with some vanilla notes. *Romeiko*: Ferments in stainless steel tanks then fermentation will continue in used barrels for six months.

Syrah: Ferments in stainless steel tanks and ages in stainless steel tanks for 12 months.

Appellation: Crete, Greece

Grape Varietal: Romeiko 20%, Syrah 80%

Soil: Romeiko: Deep, clay loamy, calcareous soil 200 to 280 meters altitude

Syrah: Schist, sandy clay loamy, 320-380m

Alcohol: 14%

Acidity: 5.4 g/l

Residual Sugar: >2 g/L

pH: 3.76

Food Pairing: Roasted red meats, slow cooked lamb or goat, or even a nice charcuterie plate.

Awards: RP 87+ points



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