



Paros Reserve

Producer: Moraitis Winery

Vintage: 2015

Tasting Notes: Bright ruby color with vivid garnet reflections. Chocolate covered black cherry and kirsch flavors with notes of ripe plum and vanilla. On the palate it has a rich, smooth and round feel with a peppery aftertaste. Co-fermentation of the deep red Mandilaria and the white aromatic Monemvassia. 16 months in French oak barrels and at least 8 months in the bottle. Grapes from the mountainous vineyards from the regions of Lefkes, Thapsana and Stavros

Appellation: PDO Paros

Wine Type: Dry Red Wine

Grape Varietal: 75% Mandilaria (Māhn-dee-lar-yá) & 25% Monemvassia (Mō-nem-vas-yá)

Alcohol: 13%

Farming: Handpicked, Vegan, Low Sulphites (less than 100g)

Acidity: 4.7

Residual Sugar: 1.5 g/L

pH: 3.86

Food Pairing: Definitely a red meat wine, including game meat, barbeque and also roasted root vegetables.

Aging Potential: 25 years

Serving Temperature: 53°F

Awards: 89 points Wine Advocate 2017