



Saint Nikolas

Producer: Anhydrous Winery

Vintage: 2021

Tasting Notes: Aromatic complexity of black fruits with a herbaceous character. Noticeable tannins and remarkable acidity. Aromas of black fruits, vanilla, & sweet spices, complete the impressive palate of Santorini red wine. Complex fruity, spicy aftertaste.

Vinification: Separate vinification of the two grape varieties (indigenous yeasts) and maceration of the phenolics for 10 days. Malolactic fermentation takes place after the alcoholic fermentation. Then barrel aging for 12 months in French oak.

Appellation: Appellation: Protected Geographic Indication Cyclades

Grape Varietal: 70% Mavrotragano, 30% Mandilaria

Soils and Farming: Volcanic and sandy soils. Vines are trained in wreath-like baskets called "Kouloura".

Alcohol: 14%

Acidity: 5.8 g/l

Residual Sugar: < 2 g/L

pH: 3.1

Food Pairing: Red sauce pastas, garlic shrimp and tomato flatbreads.



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