



# Limnio

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**Producer: Domaine Porto Carras**

**Vintage: 2022**

**Tasting Notes:** Deep ruby color. Aromas of ripped forest fruits, notes of vanilla, leather and black pepper. Well structured and velvet in mouth with intense aromas of black berried fruits and rounded sweet tannins. Classic vinification process for red wines in controlled temperatures. Aging in French oak barrels for 12 months

**Appellation:** PDO Meliton Slopes

**Grape Varietal:** 100% Limnio (Leém-ñio)

**Soils:** Sandy clay 150 - 300 m.

**Farming:** Organic, Vegan, handpicked, low sulphites ( Less than 100mg)

**Alcohol:** 13%

**Acidity:** 5.5

**Residual Sugar:** 1.4

**pH:** 3.6

**Aged:** 12 months in French oak, bottle aged for 8 months

**Food Pairing:** Pot roast with carrots and caramelized onions or eggplant lasagna.

**Aging Potential:** 10 years

