

GERONTOKLIMA VERTZAMI-MERLOT



Vintage

2015

Grape Varieties

55% Vertzami - 45%Merlot

Vineyards

The grapes for Vertzami are sourced from the island of Lefkada at 600m. The soil is a mixture of sand, clay and limestone and grape yields are 5000kg per hectare.

The grapes for Merlot are sourced from Selianitika region at 350m. The soil is a mixture of sand, clay and limestone and grape yields are 7000kg per hectare.

Winemaking

Separate vinification for each variety. Cold soak for 24 hours followed by long skin contact after the fermentation ends. The wine remains in 225lt oak barrels 2nd and 3rd use for 19 months.

Tasting Notes

The wine has a deep purple-red colour with violet hints and a complex bouquet of pine tree, green pepper, laurel, cinnamon and vanilla. This delicious full-bodied wine has an excellent tannin structure and a long and fascinating finish, promising an interesting evolution.

Serve at 18°C with meat cooked with tomato sauce, fatty meat such as roasted lamb, grilled sheep's entrails as well as game meat.

Under proper storage conditions this wine can be aged and enjoyed for up to 10 years.

