

MYRINA RED 2014



GENERAL INFORMATION

Denomination of Origin	Aegean - Çeşme & Eastern Anatolia - Elazığ
Grape Varieties	35% Cabernet Sauvignon 35% Öküzgözü %30 Merlot
Viticulture	Old vineyards
Winemaking	maceration and fermentation in stainless steel tanks
Maturation	maturation in stainless steel tanks
Production	10.000 bottles

ANALYSES

Alcohol	13,0% (V/V)
T. Acidity	2,75 g/l (Sulphuric acid)
pH	3,75
V. Acidity	0,26 g/l (Sulphuric acid)
SO₂(F)	24 mg/l
SO₂(T)	68 mg/l
R. Sugar	2,6 g/l

TASTING NOTES

Color	Bright fuschia
Nose	Red fruit and sweet spice aromas; pronounced
Palate	Well-balanced and have soft tannins with persistent fruit flavors

IDEAL FOOD MATCH

It is recommended to be served at 16 -18° C and matches well with grilled red meats, lightly sauced pastas, deli meat and pizzas.