

Kretikos Kotsifali and Mandilaria Red



Origin

Country	Greece
Wine Region	Crete
Winery	Boutari

Technical Data

Grape Varieties	Kotsifali and Mandilaria
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap
Vinification	Alcoholic fermentation takes place with selected yeast strains at a temperature of up to 25 C.

Ageing	6 months in stainless steel tanks before bottling.
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Description

In Brief	Kotsifali is the most important red variety of the island of Crete. Its aromatic expression is full of sweet flowers, dried black fruit, and complex spices. It has elegant tannins and a round body and it is often blended with other red grapes such as Mandilaria. Mandilaria is a typical red grape variety for both Crete and the other Greek islands. It has extraordinary characteristics: a dark red colour, strong tannins and a medium body as well as aromas of vine-ripened fruit and fleshy aromas of leather.
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Tasting notes	A vivid red colour. A pleasant aroma of red sweet fruits (cherry and strawberry). Mild taste with soft tannins, good acidity, very good balance and aromatic aftertaste.
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Food Pairing	Ideal for Mediterranean cuisine, salads, appetizers, pasta with red sauces and meat, pizza and red meats.
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Notes

