

# MERLOT-SYRAH



## VARIETAL COMPOSITION



Merlot 50%, Syrah 50%

## PGI ATTICA, VOL



13,5%

## REGION



Vineyards of Pikermi, location Serdari

## VINIFICATION



Classic red wine vinification at a controlled environment, wine aging for 6-8 months in French oak barrels.

## FLAVOUR PROFILE



Eye: Ruby red.



Nose: Complex aromas reminiscent of ripe red fruits, vanilla, violet and spices.



Mouth: Rich taste with well-structured tannins and a tender feeling of warmth. Beautiful aromatic bouquet on the palate with an accented presence of pepper and tobacco having also a long aftertaste.

## SERVING



Temperature of 15-maximum 18°C, in a glass of large capacity

## AGING IN THE CELLAR



4 years

## FOOD PAIRINGS



Barbeque, red meat, winged game, stuffed turkey, meat in tomato sauce, Greek pastitsada, red sauce meatballs, lamb or pork with plums, smoked ham, smoked cheese or long aging cheese.



Anastasia Fragou

[www.fragouwines.gr](http://www.fragouwines.gr)