



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PETRAKOPOULOS WINES

Brand name: MAVRO

Vintage: 2020

PDO/PGI/TO: PGI SLOPES OF AENOS

Grape variety(-ies): 100% MAVRODAPHNE

Date bottled: 7/3/2022

Winemaking Regiment: In the beginning, the vinification takes place in stainless steel tanks. We follow the sur lees method and the maceration lasts for about 30 days, approximately. Later, the wine is matured in oak barrels for about 12 months. In order to end up with a complex wine, we choose French oak barrels of 300 L capacity, from different forests and with different levels of toasting. The barrels have been used two to three times, before we use them.

Other notes for winemaking: We choose not to use filters or clarifiers, in order to preserve the organoleptic characteristics of the variety.

Viticultural methods: We only follow organic and biodynamic practices in the winery (without Certification)

Vegan: Yes (without Certification)

Yields: 65 hl/ha. We have a low yield per acre and a low grape - final product yield. We only use the flow must.

Trellising system: No, we follow the goblet method.

Elevation: 350 m

Soil: Clay-sandy

pH: 3.49 **Total SO₂:** 6.0 mg/L **Alcohol:** 13.5 by VOL **Residual Sugar:** 2.7 g/L **Total Acidity:** 5.4 g/L

Miscellaneous information: It comes from old pre-phylloxera vineyards with small bunches with very concentrated juice.

Flavor of the wine: Black fruits, plum, ripe fig, wild mushrooms with black tea notes.

Food/wine pairing: Venison steak with pilaf from wild rice, burger with BBQ sauce.