



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PARPAROUSSIS WINERY

Brand name: ΤΑΟΣ (Taos)

Vintage: 2018

PGI ACHAIA

Grape variety: 100% MAVRODAPHNE

Date bottled: NOVEMBER 2021

Winemaking Regiment: Classic red vinification, 25 days of extraction, 24 months in French oak barrels 225 and 500 L (60% 2nd & 3rd use)

Other notes for winemaking: Indigenous yeast. Unfiltered.

Viticultural methods: organic, under certification (vintage 2023 will be officially certified)

Vegan: Yes

Yields: 7hl/ha

Trellising system: spur pruning (cordon) 2 buds

Elevation: Sea Level, zero meters

Soil: Sandy, Gravel-sand deposits

pH: 4 **Total SO₂:** 115 **Alcohol:**14% **Residual Sugar:** 0,4gr/l **Total Acidity:** 5,1g/l

Miscellaneous information: 25 days of extraction

Flavor of the wine: Deep red color, aromas from herbs and spices, full body, balanced acidity, velvet tannins.

Food/wine pairing: Marinated meat and rich sauces, full fat cheese, game-hunting plates