



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Fonsos

Brand name: Mathiulis Red

Vintage: 2020

PDO/PGI/TO: Vin de Table

Grape variety(-ies): 80% Mavro Potamisi, 20% Koumariano

Date bottled: 12/2020

Winemaking Regiment: Hand harvested grapes, unfiltered and unfinned.

Other notes for winemaking: Indigenous yeast.

Viticultural methods: Organic

Vegan: Yes, but not certified

Yields: 18hl/ha

Trellising system: Un-grafted dry farmed bush vines

Elevation: 120-200 meters

Soil: Schistolithic with granite.

pH: 3.4 **Total SO₂:** 30ppm **Alcohol:** 12.5% **Residual Sugar:** 3.4g/l **Total Acidity:** 6.2 g/l (tartaric acid)

Miscellaneous information: 1ST winery of Tinos Island located in Komi and using only Tinian grape varieties. Christos Fonsos is the owner/winemaker.

Flavor of the wine: cocoa dusted red currants and raspberries with mineral backbone and fine well integrated tannins.

Food/wine pairing: Grilled sardines, sausages, tuna and gyro