



# CAVA SPILIADIS COLLECTION

## TECH SHEET

**Winery:** Silva Daskalaki winery

**Brand name:** Vorinos dry red wine

**Vintage:** 2016

**PDO/PGI/TO:** PGI Crete

**Grape variety(-ies):** Kotsifali 50% - Liatiko 50%

**Date bottled:** 27/09/2021

**Winemaking Regiment:** Alcoholic fermentation and maceration in stainless steel tanks at 23°C. Completion of fermentation in 12 days. Maturation in second and third use French barrels for 8 months. Poma natural cork. Staying in bottle for 4-6 years.

**Other notes for winemaking:** Indigenous yeast

**Viticultural methods:** Organic

**Vegan:** Yes

**Yields:** 110hl / ha

**Trellising system:** Double guyot

**Elevation:** 350 - 550 meters

**Soil:** Calcareous-clayey

**pH:** 3.67 **Total SO<sub>2</sub>:** 68mg/l **Alcohol:**13.5% **Residual Sugar:** 0.49g/l **Total Acidity:** 5.36 g/l

**Miscellaneous information:** Combination of varieties Kotsifali - Liatiko. Shiny deep ruby red colour with violet highlights.

**Flavor of the wine:** Complex aromatic bouquet with notes of red fruits, vanilla and spices. Taste generously round and balanced.

**Food/wine pairing:** It accompanies cold cuts, poultry, pasta, smoked cheeses and grilled meats. Serve at 16-18°C.