

Tsantali KANENAS Red

Appellation: Varietal wine
Type: Red dry wine
Varieties: Syrah, Mavroudi



2019 vintage

Tasting note

Deep ruby red color. Rich aromatic bouquet of wild berries, ripe dark cherries and spicy notes. The nose is intense and complex. On the palate chewy and textured tannins. Full body with remarkable balance and a velvety finish.

Technical info

Alcohol by volume (%) 13.2 Total acidity (*gr tartaric acid/lt*) 4.73
Residual sugars (*gr/lt*) 2.6 pH 3.62

Awards & Scores

BERLINER WEIN TROPHY 2022 - Gold medal
Thessaloniki International Wine Competition 2021 - Bronze (86 pts)
SOMMELIERS CHOICE AWARDS US 2021 - Gold medal (90 pts)
TEXSOM IWA 2021 – Silver medal
AWC VIENNA 2020 – Silver medal

Winemaking

Skin maceration at low temperature (10-12°C) for 48 hours.
Fermentation in stainless steel tank at ± 22°C for ± 12 days.
Malolactic fermentation in the tank.

Maturation: 10 months in 300Lt oak.

*Barrels: 95% French oak (50% new and 50% second and third fill)
and 5% American oak (all new)*

Ageing: 4 months in the bottle before release