

Anafora Limniona



“Limniona grown at cool-climate Drama”

Limniona Anafora is an introduction to Limniona, the charming variety from Karditsa. A variety usually grown in mountains, is successfully cultivated recently in the cold vineyards of Drama, giving an expressive, juicy and supple character, with an emphasis on fruit.

WINEMAKING

Cold soak of the skins to the juice prior to fermentation for a few days to transfer good phenols and structure from the grapes, before the appearance of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to 300lt French oak barrels, 50% new, for 12months maturation. Return to the tanks after maturation for settling and bottling.

Varietal composition: Limniona 100 %

Origin of grapes: Kali Vrissi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production:	3.000 bottles
Vintage:	2019
Alcohol:	13,1% vol
Total Acidity:	5,9 gr/lit (tart. Acid)
pH:	3,51
Res. Sugars:	1,9 gr/lit

~ Juicy and supple ~

APPEARANCE / Intense ruby color with purple highlights

NOSE / Expressiveness and austerity coexist on the nose, with an aroma profile of red cherries, berries, red currant, smoked ham, cigar box, hazelnut paste and vanilla.

PALATE / The underlined acidity offers freshness, while the mouth aromas are characterized by a beautiful floral character, with violet at the forefront. The delicate and elegant palette is complemented by moderate alcohol, lively, fine tannins and a persistent aftertaste. The slightly balsamic notes of the aftertaste provide extra complexity and character.

Food Pairing

A versatile, juicy wine, with an emphasis on fruit, a dowry of the variety itself but also of the cool vineyards of Drama where it is cultivated. Flexible and easy-going, the wine will go well with medium-weight dishes based on minced meat, such as stuffed cannelloni, burrito nests with ground beef or a minced beef and onion pie. The wine's ample red fruit will easily converse with tomato dishes such as giouvetsi rooster or an Italian ragout, while vegetarian dishes based on mushrooms and eggplants will offer an equally mouth-watering pairing.