

Monemvasia 2014 Monemvasios Red

Code	HMW-MOR14
Country	Greece
Region	Laconia
Order	87
Producer	Monemvasia
Color	Red
Wine	2014 Monemvasios Red (Laconia)
Case Size	12x750
Net	Discountable
ABV	13
Acidity	5.4
Residual Sugar	1.9
Closure	DIAM
Annual Production (Cases)	1700 cases
Varieties	90% Agiorgitiko, 10% Mavroudi
Maceration Notes	total duration of maceration is 7 days, 2 in low temperature, and 5 simultaneously with fermentation in 28 degrees celcius
Pumpover/Punchdown	Pumpover
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	approx 15 days
Aging Method	New Barrique 70%, Used Barrique 30%
Aging Duration (months)	12
Filtered	Yes
Yeast	Cultured
Lees Contact/Stirring	5 months contact/stirring of the lees is stainless steel tanks
Added Sulfur	Yes, 110 mg/L
Soil Type	Loam, Slate, Schist
Elevation (meters)	300
Vine Age (years)	12
Vine Yields (hl/ha)	30
Farming Practices	Organic
Grape Picking	Hand-Harvested

Notes from the producer:

Monemvasios is an aged red blend that is mostly made from Agiorgitiko, a most prominent red varieties of Greece which gives medium tanins and beautiful red and black fruit, and Mavroudi which is a rare local variety which adds to the complexity and the aging potential of the wine with its acidity and a more intense tannic aspect. The wine is aged for 12 months in oak barriques, apart of which used, and is released after significant bottle aging.



WineWise Notes:

We love a well-aged red, so were delighted to discover that this beauty is the estate's current release. After eight years, one senses the barrique-aging (70% new!) only inferentially, as the wine has achieved a glorious balance of dark-toned Agiorgitiko fruit, silky texture and salty undertow. A perfect 2005 drunk at the property testified to how beautifully such innately well-constructed wines can age.