

Symposium Cellars INVICTA

Appellation: Protected Designation of Origin Amyndeon
Type: Red dry wine
Varieties: Xinomavro 100%
Alcohol (%): 12.0

2019 vintage

Tasting note

Deep ruby red color with violet hues. The nose shows an intensive freshness of red fruits and berries. The palate has a velvety texture with black fruit, black olive paste and sweet smoke. Every vintage of Invicta red is crafted with a focus on expressing the fruity aromas of Xinomavro while achieving silky tannins and a persistent finish.

The vineyard

Location: Selected contracted vineyards of the area of the PDO zone of Amyndeon, North-western Greece
Geography: Surrounded by 3 mountains, the three V's, Vermio (2,052m.), Vitsi (2,128m.), and Voras (2,554m.) and two lakes Vegoritida, the largest and Petres
Altitude: 590 m for the town of Amyndeon rising to 750 m
Climate: Cool climate with approximately 1600 Growing degree days (GDD)
Soil: Sandy
Best served: At 16-18o C. (60,8-64,4 o F).

Winemaking

The grapes are strictly hand-harvested to remain intact. Then, they are transferred to the winery in a refrigerated truck and are chilled to below 10 °C before they enter the pneumatic press. There, after being destemmed, they are left to cold soak for 4 days at 10 °C in order to maximize the extraction of color and aromas from the grapes in a gentle way. Fermentation lasts for 2 weeks at temperatures that do not exceed 26 °C, while pumping over is used for color extraction. Malolactic fermentation takes place in the tanks before the wine is transferred to oak barrels, where it will mature for 6 months in 300 lt medium grain and white toasting French oak. After that time, the wine will age in the bottle for 12 months before being released into the market.



ABV (alc by vol) **12.0** **pH** 3.34 **TA** (gr/lt) 6.0 **RS** 2.0