

## 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