

Liberté - Day23

vintage 2023



Winemaker's tasting note

The wine has pale orange colour with copper hues. The nose reveals aromas of peach, sour cherries, herbs, marzipan, cloves and earth. In the palate, it has fruit depth and strong structure. Long aftertaste with floral signature.

Στην εμφάνιση είναι ωχρό πορτοκαλί με χάλκινες ανταύγειες. Η μύτη αποκαλύπτει αρώματα από ροδάκινα, βύσσινα, φραμπουάζ, άγρια βότανα, αμυγδαλόπαστα, αποξηραμένα γαρύφαλλα και γη. Στο στόμα παρουσιάζει βάθος φρούτου. Μακρά ανθική επίγευση.

Food pairing

Ethnic cuisine, foie gras, salmon dishes, tuna with wasabi, eggplant recipes, pizza.

Temperature serving: 10-12°C

- ▶ **Varieties:** Merlot 90%, Cabernet Franc 10%
- ▶ **Harvest:** The 2023 vintage was a rainy year with moderate temperatures. The grapes hand picked the last week of August.
- ▶ **Winemaking:** The wine fermented and matured in amphora, and barriques for eight months with the lees.
- ▶ **pH:** 3.5
- ▶ **Total acidity:** 5.1g/L
- ▶ **Alcohol:** 13.5 abv
- ▶ **Bottling date:** May 2024
- ▶ **Bottle formats:** Regular bottle (750ml)
- ▶ **Closure:** DIAM 10

Panos Jimas
Winemaker - Owner
MSc Chemist Oenologist DipWSET

www.jimawinery.com