

Monopolies - Day25

vintage 2023



Winemaker's tasting note

The wine has bright purple colour. The nose reveals pristine fruit aromas, fresh and dried red cherries, plums, prune, chocolate and crashed cocoa beans. In the palate, it has a clean refreshing acidity.

Πορφυρό λαμπερό χρώμα και έντονα φρουτώδη αρώματα, κόκκινα κεράσια, αποξηραμένα και φρέσκα μαύρα δαμάσκηνα, σοκολάτα και τριμμένοι κόκκοι κακάο. Στο στόμα η υψηλή και δροσιστική οξύτητα χαρίζει φρεσκάδα.

Food pairing

Beef carpaccio or tartar, prime beef cuts, foie gras, spaghetti with tomato sauce, pizza

Temperature serving: 16-17°C

- ▶ **Varieties:** Merlot 100%
- ▶ **Harvest:** The 2023 vintage was a rainy year with moderate temperatures. The grapes hand picked the first week of September.
- ▶ **Winemaking:** Hand destemmed berries and portion of appassimento grapes were used. The wine matured in barriques for six months .
- ▶ **pH:** 3,8
- ▶ **Total acidity:** 5,1g/L
- ▶ **Alcohol:** 13,7abv
- ▶ **Bottling date:** June 2024
- ▶ **Bottle formats:** Half bottle (375ml)
- ▶ **Closure:** DIAM 5

Panos Jimas

Winemaker - Owner

MSc Chemist Oenologist DipWSET

www.jimawinery.com