

Dame Rouge IV - Day26 vintage 2023



Winemaker's tasting note

The wine has deep ruby colour. In the glass, it reveals deep flavours of fresh and dried cherries, plums and raspberries, violets, dark chocolate, espresso, nuts, leather, and mint. In the palate, it has velvety tannins and refreshing acidity.

Πυκνό ρουμπινί στην όψη, με έντονες γεύσεις από φρέσκα και αποξηραμένα κεράσια, δαμάσκηνα και φραγκοστάφυλα, μαύρη σοκολάτα, εσπρέσο, βιολέτες, ξηροί καρποί, δέρμα και μέντα. Στο στόμα οι βελούδινες ταννίνες ισορροπούν με την ζωηρή οξύτητα.

Food pairing

Meat dishes with hearty sauce, prime beef cuts, grilled foie gras, chocolate above 75% cocoa, dried nuts, dates, corinthian raisins.

Temperature serving: 18°C

- ▶ **Varieties:** Merlot 90%, Cabernet Franc 10%
- ▶ **Harvest:** The 2023 vintage was a rainy year with moderate temperatures. The grapes hand picked the first week of September.
- ▶ **Winemaking:** Fresh and appassimento grapes were used. The wine matured in barriques for twelve months .
- ▶ **pH:** 3,8
- ▶ **Total acidity:** 5,5 g/L
- ▶ **Alcohol:** 14,6 abv
- ▶ **Bottling date:** October 2024
- ▶ **Bottle formats:** Regular bottle (750ml)
- ▶ **Closure:** DIAM 10

Panos Jimas

Winemaker - Owner

MSc Chemist Oenologist DipWSET

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