

Odyssey III - Day27 vintage 2023



Winemaker's tasting note

The wine has bright purple colour. In the glass, it reveals layers of complexity, flavours of red and black cherries and plum, blueberries, dark chocolate, cloves, smoke, violets, herbs and iodine. It has elegant structure, silky tannins and long graphite aftertaste.

Λαμπερό πορφυρό, με πολύπλοκα αρώματα κόκκινων και μαύρων κερασιών, δαμάσκηνων και βατόμουρων, μαύρη σοκολάτα, αποξηραμένα γαρύφαλλα, καπνός, βιολέτες, βότανα και ιώδιο. Η δομή του είναι κομψή και η επίγευση γραφίτη μακρά.

Food pairing

Meat dishes with sauce, prime beef cuts, lamp chops.

Temperature serving: 17-18°C

- ▶ **Varieties:** Merlot 85%, Cabernet Franc 15%
- ▶ **Harvest:** The 2023 vintage was a rainy year with moderate temperatures. The grapes hand picked the first week of September.
- ▶ **Winemaking:** The two varieties vinified separately in open top inox tanks. The wine matured in barriques for twelve months .
- ▶ **pH:** 3,8
- ▶ **Total acidity:** 5,2 g/L
- ▶ **Alcohol:** 13,9 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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