

# JIMA - Day28

## vintage 2023



### Winemaker's tasting note

The wine has deep purple colour. In the glass, it reveals deep flavours of black cherries, blueberries, dark chocolate, smoke, cedar, violets, herbs, tea leaves and leather. It has robust structure, silky tannins and long earthy aftertaste.

Το κρασί έχει βαθύ πορφυρό χρώμα και έντονες γεύσεις μαύρων κερασιών, βατόμουρων, μαύρη σοκολάτα, κέδρος, καπνός, βιολέτες, βότανα και δέρμα. Το σώμα είναι πλούσιο και οι ταννίνες μεταξένιες. Το τελείωμα μακρύ και γήινο.

### Food pairing

Meat dishes with peppery sauce, prime beef cuts, lamb chops.

Temperature serving: 17-18°C

▸ **Varieties:** Cabernet Franc 100%

- **Harvest:** The 2023 vintage was a rainy year with moderate temperatures. The grapes hand picked the first week of September.
- **Winemaking:** A portion of whole bunch was used. The fermentation took place in open top inox tanks and only pigeage was applied. The wine matured in barriques for twelve months .
- **pH:** 3,7
- **Total acidity:** 5,4 g/L
- **Alcohol:** 13,7 abv
- **Bottling date:** October 2024
- **Bottle formats:** Regular bottle (750ml)
- **Closure:** DIAM 10

Panos Jimas  
Winemaker - Owner  
MSc Chemist Oenologist DipWSET

[www.jimawinery.com](http://www.jimawinery.com)