



Tsigello

Technical information

Variety: 100% Mavrodaphne Tsigello

Viticultural zone: Slopes of Aigialeia

Classification: PGI Slopes of Aigialeia

Vintage: 2023

Type: Dry red wine

Alcohol: 13,0% vol

Sugar: <1 g/L

Total acidity: 6,0 g/L

pH: 3,6

Vineyards

The quality version of the Mavrodaphne variety is called Tsigello. A variety native to the region, Tsigello is grown in Dafnes and Petsakoi at an altitude of 500-650 m. The soil is poor, of ideal mechanical composition, which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2023, it took place on 20th September in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes slightly squashed, pre-fermentative cold maceration took place at 8–10°C for 3 days to take full advantage of the aromatic potential of the variety. Then, maceration free-run continued for about another week at temperatures 15–20°C along with the initiation of alcoholic fermentation. After alcoholic fermentation was complete, malolactic fermentation followed. Then, the wine aged by 80% in handmade clay amphorae and 15% in old French oak barrels for about five months. Finally, it was bottled unfiltered.

At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

Organoleptic properties

Deep red in colour with violet streaks and intense bouquets of fresh red and black fruits (white-heart cherry, blackberry) and herbs (bay leaf, eucalyptus, mint) which sweeten while undergoing malolactic fermentation (vanilla, bitter chocolate). Full and elegant on the palate, with many mild and mellow tannins and a lasting aftertaste. It goes superbly with grilled meat, winged game, tomato dishes and dishes cooked in olive oil with eggplants, salmon and cooked tuna, a selection of charcuterie and cheeses. Ideally served at a temperature of 16–18°C.