

Liastos 2008

Wine type: Red wine naturally sweet from sundried grapes, PGI Cyclades - Protected Geographical Indication

Geographical Area: Santorini

Wine Variety Composition: 100% Mandilaria

With dark terracotta color and a distinct nose of dried fig, plum and spices.

A full bodied wine, tannic and full structure. The ripe berry balances on a graceful acidity lace. Warm, fleshy and firm with concentrated aromas of raisin, cinnamon and chocolate.

An excellent choice to accompany a duck with chestnuts and orange dish. Also try it with Roquefort or Kopanisti cheese. For dessert, we suggest pear, apple or chocolate soufflé, or even with dry figs soaked in wine with cinnamon and clove.

Serving temperature: 8-10 ° C.

Aging potential: Unlimited