



Served Best at
16-18° C



Alcohol
13.5%



Soil
Sandy loam to clay loam



Vineyard Slope
3% - 7%



Production / Stump
1.6 kg/stump

CHRISOLITHOS RED

WINE CATEGORY: Red Dry

GRAPE VARIETY: 100% Merlot

GRAPE ORIGINATION: Muses Valley, on the mountain of Elikon in Central Greece

INSPIRATION: Chrisolithos means "Golden Stone" and named because of the soil is very fertile

CLIMATE: The climate is characterized by mild, wet winters and dry summers, with long periods of sunshine

WINE CHARACTERISTICS: A fantastic deep purple red color. An explosive nose exhibits some notes of fresh red fruits (red currant, cherry, and white fruits like pear). An intense palate showing black fruits, warming spice and soft tannins. Well made, enjoyable and serious wine

HARMONY: Combine it with pork with plums in tomato sauce, pasta with meatballs in tomato sauce and why not with salmon in soya sauce

VINEYARD: The soil is fertile, with mixed composition ranging from sandy loam to clay loam thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while a small river called Permisos contribute to the existence of a mild continental climate

VINEYARD SLOPE: The vineyards are located at an altitude between 450 and 550m and have a slope between 3 and 7%

VINE-GROWING: We cultivate our vines according to the principles of integrated agriculture, which ensures protection for the environment, the consumer and the people working in the fields. Most of the varieties are planted in linear vineyards trained in double cordon royat. We plant all of our vines in densely planted rows, a technique which results in lower yields per vine and, therefore, higher quality grapes

AGEING: 6 months in 2 & 3 years used oak barrels 225l
DURATION: 3-5 Years

ENOLOGIST & VINEYARDS MANAGER: Nikos Zacharias
CELLAR MASTER: Panajiotis Zacharias

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