CLIO, THE MUSE

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RED DRY

60% MERLOT, 40% AGIORGITIKO



SERVED BEST at 16-18° C



ALCOHOL 13%



SOIL Sandy loam to clay loam



VINEYARD SLOPE 6%



PRODUCTION / STUMP 1.8 kg/stump

WINE CATEGORY Red dry

GRAPE VARIETY 60% Merlot, 40% Agiorgitiko

GRAPE ORIGINATION

Muses Valley, on the mountain of Helicon in Central Greece.

INSPIRATION

Clio, one of the Muses who lived in Muses Valley.

CLIMATE

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

VINIFICATION

6-day extraction with a fermentation temperature of 26-28 °C

WINE CHARACTERISTICS

The color is bright, cherry red. Blackberries, mulberries, raspberries, ripe strawberries, fine tannins, round and velvety mouth.

HARMONY

An excellent proposal for every day wine. Try it with meat with rich red sauce, grilled steaks, burger and aged cheese.



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 characterized by cold winters and warm summers, while a small river called Permisos contributes 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.

• AGING

Unoaked

SUGGESTED DRINKING WINDOW

2-4 years

Vegan: YES • Capsules: PVC Free • Closure: Available both in DIAM and in Screw Cap Bottle: 750ml • Vintage First Release: 2014 • Bottles / Case: 12 • Bottles / Pallet: 840 • Cases / Row in pallet: 14 / Rows / Pallet: 5



