

MUSES ESTATE PREMIUM

SYRAH

RED DRY



2020



ΚΤΗΜΑ ΜΟΥΣΩΝ

100% SYRAH  
ΟΙΝΟΣ ΕΡΥΘΡΟΣ ΞΗΡΟΣ  
RED DRY WINE

# SYRAH

## RED DRY

### 100% SYRAH



SERVED BEST  
at 16-18° C



ALCOHOL  
14,5%



SOIL  
Sandy loam to clay loam



VINEYARD SLOPE  
3% -7%



PRODUCTION / STUMP  
1.4 kg/stump

#### ● WINE CATEGORY

Red Dry

#### ● GRAPE VARIETY

100% Syrah

#### ● GRAPE ORIGINATION

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

#### ● INSPIRATION

The 9 Muses who lived in Muses Valley.

#### ● CLIMATE

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

#### ● VINIFICATION

Grapes are destemmed and left on skins in low temperature for four days (cold soak). Must is fermented for twenty-two days, and wine continues maceration for another twenty days.

#### ● WINE CHARACTERISTICS

Rich & spicy. The aromas of smoked meat, red fruit, coffee, cigar box is ripe and show purity.

#### ● HARMONY

Combine it with rich red meat like grilled Lamb and barbecue Pork.  
\*Vegetarian option: brined and grilled eggplant or smoked seitan steaks. Choose vegetables with high umami factors and lower vegetable tannin (e.g. less stalks and leaves).



Available Bottles 700 at Vintage 2020

#### ● 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

The wine aged in 100% new 225lt medium to medium-plus toasted French oak for 12 months and then in bottle before launch for 12 months.

#### ● SUGGESTED DRINKING WINDOW

It is recommended for long maturation, beyond 10 years

**Vegan: YES • Capsules: PVC Free • Closure: Cork • Vintage First Release: 2020**  
**Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14**

MUSES ESTATE



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