

ELEGANT
CHRISOLITHOS RED
RED DRY



ΚΤΗΜΑ
ΜΟΥΣΩΝ

Χ
Ρ
Υ
Σ
Ο
Λ
Ι
Θ
Ο
Σ

CHRISOLITHOS

DRY RED WINE
MERLOT



2022

CHRISOLITHOS RED

RED DRY
100% MERLOT



SERVED BEST
at 16-18-10° C



ALCOHOL
13.5%



SOIL
Sandy loam to clay loam



VINEYARD SLOPE
3% - 7%



PRODUCTION / STUMP
1.6 kg/stump

● **WINE CATEGORY**

Red Dry

● **GRAPE VARIETY**

100% Merlot

● **GRAPE ORIGATION**

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

● **INSPIRATION**

Chrisolithos means, "Golden Stone" and our wine was named after it because the soil is very fertile.

● **CLIMATE**

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

● **VINIFICATION**

After one day cold soaking at a temperature of 8 °C, a 15-day maceration takes place, with regular gentle punch down (pigeage), followed by a 7-day post-maceration period. The wine is aged in new 225-lt medium to medium-plus toasted French oak casks for 6 months.

● **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 and 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 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 - 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**

6 months in 2 & 3 years used oak barrels 225l

● **SUGGESTED DRINKING WINDOW**

3-5 Years

Vegan: YES • **Capsules:** PVC Free • **Closure:** DIAM • **Bottle:** 750ml and 1.500ml • **Vintage First Release:** 2007
Bottles / Case: 6 • **Bottles / Pallet:** 588 • **Cases / Row in pallet:** 7 • **Rows / Pallet:** 14

MUSES ESTATE



Athens / Central Office / T.: +302109601280
Winery / Askri Viotia / 32002 / T.: +30 22620 67290 / f. +30 22620 67775
www.musesestate.com / info@musesestate.com

