

MUSES ESTATE 9 COLLECTION
MUSES ESTATE 9 RED BLEND
RED DRY



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RED DRY

20% MOUHTARO • 40% MERLOT • 40% SYRAH



SERVED BEST
at 16-18° C



ALCOHOL
13%



SOIL
Sandy loam to clay loam



VINEYARD SLOPE
3% -7%



PRODUCTION / STUMP
1.9 kg/stump

● WINE CATEGORY

Red Dry

● GRAPE VARIETY

20% Mouhtaro, 40% Merlot,
40% Syrah

● GRAPE ORIGATION

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 sum-
mers, with long periods of
sunshine.

● VINIFICATION

8-day extraction with a fermen-
tation temperature of 24-26 °C.

● WINE CHARACTERISTICS

Bright deep purple color. Elegant
bouquet with notes of blackcur-
rants, blackberries, cassis, spices
and perfumed smoke. In the
mouth it is soft, pleasant, fruity
with light hints of black pepper
giving a delicate wine with a
pleasant finish.

● HARMONY

Ideally suited to game, lamb,
broiled or casseroled red meats
and hard cheeses.



● 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.

● AGEING

Unoaked

● SUGGESTED DRINKING WINDOW

3-5 Years

Vegan: YES • **Capsules:** PVC Free • **Closure:** Available both in DIAM and in Screw Cap • **Bottle:** 187ml, 750ml and 1.500ml
Vintage First Release: 2004 • **Bottles / Case:** 6 • **Bottles / Pallet:** 720 • **Cases / Row in pallet:** 5 • **Rows / Pallet:** 24

MUSES ESTATE



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