

# Kotsifali-Syrah



*Type*  
Dry Red Wine

*Category*  
Protected Geographical Indication Crete

*Provenance*  
Selected vineyards in collaboration with  
vine growers from Heraklion region

*Grape Varieties*  
Syrah 40% - Kotsifali 60%

*Soil*  
Sandy clay loam rich in calcium

*Vineyards*  
Altitudes of 400-700m

*Plant Density*  
3.300-4.170 vines per hectare

*Alcoholic Volume*  
14%

*Aging*  
12 months in barrels and 4 months  
maturation in the bottle

*Production*  
10.000 bottles

*Maturation Potential*  
7 years after harvest

*Serving Temperature*  
Let breathe in an open decanter for  
30' to 60' and serve at 16-18°C

*Food pairing*  
Perfect with veal, roasted or grilled  
or meat with spicy red sauces, roasted  
vegetables and yellow cheeses

*Volume*  
750ml

*Available packaging*  
12 bottles

## **Tasting notes**

*A one-of-a-kind blend: Syrah with the indigenous  
red variety of Crete, the mighty Kotsifali*

Intense dark red, with a complex bouquet,  
reminiscent of forest fruits and hints of green  
pepper. A well-structured velvety taste in the  
mouth, flawless balanced acidity and long  
aftertaste.

## **Vineyards**

Our Syrah comes from the northwestern vineyards  
in the region of Heraklion, while our Kotsifali  
from selected vineyards cultivated within the  
vine-growing zone, at altitudes of 400-700m. The  
microclimate here is marked by cold winters and  
hot summers and made milder by the presence of  
northwesterly winds coming from the Aegean Sea.  
This type of climate is ideal for the production of  
extremely fine wines with rich aromas. The soil is  
sandy clay loam, rich in calcium, on medium  
slopes, mainly facing northwest. Cultivation  
interventions focus on two directions: increase of  
the useful leaf area, where necessary, and short but  
frequent watering during the ripening stage, if  
needed, to avoid dehydration. Apart from the  
intense expression of the characteristic aromas of  
the varieties, our goal here is to present full  
phenolic maturity. Plantation density is from  
3.300 to 4.170 vines per hectare and production  
does not exceed 40hl per hectare.

## **Harvest**

Grapes are hand-picked in the morning hours,  
from 6.00 to 12.00, to avoid high temperatures.  
Vine picking takes place with the use of plastic  
boxes of 18kg which are then stored in refrigerated  
trucks to protect and preserve the grapes until  
they are delivered to the winery.

## **Vinification and aging**

After thorough inspection at the receiving area  
of the winery, grapes are processed when their  
temperature reaches 0°C (32°F). They are  
stemmed and pumped into the fermentors and the  
method of cryo-maceration is implemented for 48  
hours. We then add selected yeasts and fermentation  
takes place at around 28°C. We do daily pump-  
overs until the end of fermentation. The wines are  
aged in 100% new French (Kotsifali) and Amer-  
ican (Syrah) oak barrels for about 12 months,  
and the final blend is then bottled.

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