Boutari Kretikos, PGI Crete 2024

GBO0092024

Boutari Wines

— Crete, Greece

Production

A blend of two indigenous grapes - Kotsifali and Mandilaria - which are hand-harvested and then cooled before vinification. Maceration lasts for one week, and the parcels of grapes are vinified separately, undergoing temperature-controlled fermentation using selected yeasts.

Tasting note

Ripe red fruit aromas, with appealing cherry and strawberry notes on the palate, supple tannins and juicy acidity.

Food Match

A good match for hearty vegetable pasta dishes or meat kebabs

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
PGI Crete

Grape Varieties:
Kotsifali 0%, Mandilaria 0%

Suitable for:
Vegan