

LA TOUR MELAS, ACHINOS, GREECE, 2015



Producer Profile

La Tour Melas is young and dynamic winery who create well made, textural and interesting wines in Achinos.

The eponymous tower in Achinos overlooks and guards the vines that produce wine in its name, all managed with biodynamic and organic techniques. Kyros Melas planted his 11ha of vineyards, on slopes that run down towards the expanse of the Aegan Sea, with Merlot, Cabernet Franc and Petit Verdot vines imported from France. These vines are hand-picked, then fermented and turned into wine with as little intervention as possible through the underground gravity flow winery of the property. To finish, each wine is bottled by hand, bringing to an end a truly artisanal process.

Viticulture

Vines average age: 15 years, Yield: 35 hl/ha, Soil: clay and limestone, Organic biodynamic farming 15 year old vines planted on clay and limestone, farmed organically and biodynamically but not certified.

Winemaking

Hand harvested from as single vineyard, with strict selection of the grapes into the parcels, followed by a separate vinification for each variety, 80% vinification in oak barrels.

Tasting Note

A very deep ruby colour, with black reflections. Intense nose, first with the freshness of cedar, eucalyptus and vanilla. Then with notes of white chocolate and mocha, blending with liquorice and kirsch flavours. At first, full medium bodied, that carries on with fleshy and powerful sensation. Acidity is well balanced, with signs of ripped tannins and flavors. Finally, long aftertaste of molasses and cherry.

Technical Details

Varieties:

Merlot 50%

Cabernet Franc 50%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 20 to 22 Months

Type: French Oak 225 litres

Food Matching

Red meats and cheese.

% wine oaked: 100

% new oak: 85