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## **LAURA NERA**

**Type:** Red dry wine – PGI ACHAIA

**Varietal composition:** 100% Mavrodaphne

**Area:** chosen vineyards in Salmeniko Aigialeia (450m altitude)

**Vinification:** The grapes remain in the fridge at 8°C for 48 hours. The grapes are destemmed and cold extracted for 12 hours. Following a short maceration on the skins, the free run must is transferred to a tank, where the malolactic fermentation takes place. The wine is bottled without being filtered.

**Description:** The promising variety Mavrodaphne, has marked its position on the wine map, but in its dry form. It is a fresh wine of a deep red color and a complexity of aromas of red fruit of the forest. It is rich in flavor, with soft tannins that accompany perfectly wild game, roast red meat and hard cheese.