

**KTIMA TSELEPOS  
KOKKINOMYLOS 2003  
Regional Wine of Tegea**



<b>Vintage:</b>	2003
<b>Production:</b>	12,000 bottles
<b>Producer:</b>	Ktima Tselepos Peloponnese
<b>Wine maker:</b>	Yiannis Tselepos
<b>Varietal composition:</b>	100% Merlot
<b>Alcohol content:</b>	14% vol
<b>Vineyard:</b>	The single-vineyard Kokkinomylos at Tegea is composed of clay gravel.
<b>Yield:</b>	55 hl per ha.
<b>Harvesting:</b>	Brix at harvest 23.3; hand-picked grapes harvested between 5-15 September 2003.
<b>Vinification:</b>	6 days pre-fermentation maceration at 7-10C, followed by 12 days fermentation in stainless steel at 20-28C. Post-fermentation maceration for 8 days at 22-25C.
<b>Cask composition and ageing:</b>	Malolactic fermentation with 2 months lees contact. 15 months in French oak barrels (new-2 year old). Unfiltered. Blended after fermentation. Bottled 01/06/2005; released November 2005.
<b>Tasting note:</b>	This Merlot is produced from a single vineyard and the 2003 is one of the best vintages ever. It has a well delineated structure holding dense fruit with an almost chocolaty texture. It can be cellared for 8-10 years.
<b>Chemical analysis:</b>	Wine pH 3.47 Total acidity 5.3g/l (tartaric) Residual sugar 1.4g/l
<b>Recent distinctions:</b>	Grand Gold: International Wine Competition Thessaloniki 2006 Silver: Vinalies Internationales 2006