

Diamantopetra Red 2016

Producer Profile

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

Wine Description/Philosophy

Diamantopetra Red is a combination of two charming, distinctive red grape varieties. The Cretan Mandilaria offers the strength, the rough tannins and the acidity while the international and distinguished Syrah brings in richness and firmness of the wine. Our first goal was to create a strongly tasteful wine and secondly give the consumer the chance to taste the aromas of the Cretan land that that preserve their purity and authenticity from Minoan times till now.

Vinification

Separate vinification for each grape variety. Classic red vinification, fermentation is controlled in low temperature. During the extraction process, different pumps over are applied for the two grape varieties: the pumps over are more frequent for Syrah, while the astringency of Mandilaria grape allow less frequently. A 12 months vintage in American and French oak barrels is followed.

Fermentation

Fermentation container: Stainless steel firstly and after fermentation, the wine goes to the Oak and remains there on lees about 12 months.

Fermentation temperature: 16-22°C

Aging

Aging container: 80% French Oak for 12 months. 20% American Oak for 12 months. The 50% of the oak is new.

Vineyard Characteristics

Production area: Kato Assites Heraklion Crete
Vineyard name: "Trochala", "Voros", "Pefki"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m – 550m
Yield per acre: 8tons per HA.

Sun exposure: Northeast, exposed in sea winds from Aegean Sea.
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

Winemaking Information

Varietal composition: Syrah 70% - Mandilaria 30%
Harvest time: 15th - 30th September for Mandilaria, 25th August – 15th September
First vintage of this wine: 2008
Number of bottles produced for this wine: 21000

Tasting Notes

Ruby red color with purple hues in the glass. Ripe red fruits dominate the nose with cherry, plum, blackberry stealing the show. Violet, crushed black pepper seeds form a rich and complex aromatic profile. Noticeable, rounded tannins, charming acidity, with a pleasant aftertaste leaves a sweet, spicy sensation in the mouth.

Accompaniment

It is best consumed at room temperature, 17-18°C. It is suggested with grilled and roasted red meat with rich sauces, Cretan lamb called "antikristo" and very well aged, rich yellow cheese including Cretan cheese.

Analytical Data

Alcohol percent: 13.03%
pH level: 3.54
Residual sugar (grams/liter): 1.9
Total Acidity (grams/liter): 6.0

Awards

International Wine Challenge 2010
Diamantopetra Red 2008, silver medal

Vienna Wine Challenge 2010
Diamantopetra Red 2008, silver medal

Concours Mondial de Bruxelles 2011
Diamantopetra Red 2009, silver medal

Decanter World Wine Awards 2013
Diamantopetra Red 2010, Commended Award

Greek Wine Awards 2013
Diamantopetra Red 2010, silver medal

Decanter World Wine Awards 2014
Diamantopetra Red 2011, Commended Award

Decanter World Wine Awards 2015
Diamantopetra Red 2012, bronze medal

Thessaloniki International Wine Competition 2015
Diamantopetra Red 2012, silver medal

Greek Wine Awards 2016
Diamantopetra Red 2013, silver medal

Vinalies Internationales 2016
Diamantopetra Red 2013, silver medal

Decanter World Wine Awards 2016
Diamantopetra Red 2013, silver medal

Mediterranean International Wine & Spirits Challenge 2016 (Terravino Israel)
Diamantopetra Red 2014, gold medal

Decanter World Wine Awards 2017
Diamantopetra Red 2014, silver medal

Thessaloniki International Wine & Spirits Competition 2018
Diamantopetra Red 2015, silver medal

Decanter World Wine Awards 2018
Diamantopetra Red 2015, bronze medal

Thessaloniki International Wine & Spirits Competition 2019
Diamantopetra Red 2016, silver medal

Decanter World Wine Awards 2019
Diamantopetra Red 2016, bronze medal

Wine Olymp Awards 2018
Diamantopetra Red 2016, bronze medal

