



Nostos (Manousakis), Syrah 2014

(94)

Vines are planted up to 600 m altitude in schist soils full of mica. Harvested between August 20th to August 30th. Classic red vinification in open oak vats and controlled temperature. Maceration lasts around 28 days. After maceration is complete the wine is racked into oak barrels (75% French oak, 25% US oak) for ageing about 10 months. All barrels are bought new and are replaced every 6 years. 15% abv, pH: 3.60, Total Acidity: 6.8 g/l.

A cracking wine produced from Rhone Ranger Manousakis winery in Vatolakkos, Chania in Crete this is just brilliant. Tasted blind in a line up including top examples of Cote-Rotie and St. Rita Hills and it stole the show. Perfumed with lovely black pepper, black cherries, violets and herbs. Seductive. Ripe on the palate with suave tannins, excellent balance and well-hidden alcohol on the long-lasting finish. Candidate for best Syrah in Greece.

Producer
Manousakis

Region

- Crete

Color / Type

- Red

Variety

Vintage

- 2014

Date Tasted

Aug 2020

When to Drink

2020-2026

Average Price

€19.60 for current vintage

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Links

[1] <https://www.karakasis.mw/policy>