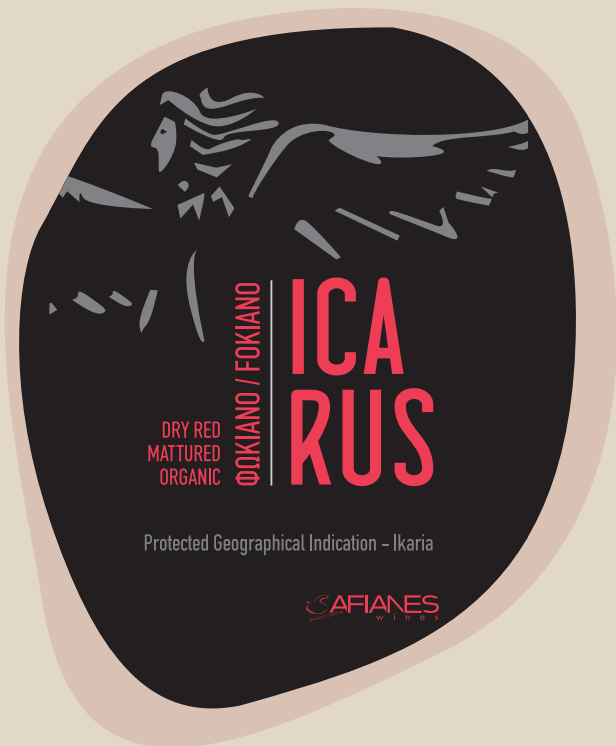




ICARUS BLACK DRY RED FOKIANO



750 ml | 13,5% vol



Occasion:
BBQ and Game Night

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Aroma Profile



Ruby red color with long lasting legs .



Complex “nose” consisting of ripe red fruits, as well as warm aromas from French oak.



ripe cherry



mulberry



vanilla



Causes saliva secretion. Rich & warm taste with soft tannins, & flavors of wild cherry and black mulberry during its tasting peak. Soft & long-lasting aftertaste.



wild cherry



black mulberry



white pepper

Wine Profile

Sweetness



Saltiness



Dryness



Bitterness



Aftertaste



Vinification

Traditional red winemaking process in stainless steel containers. Aging for 12 months in French oak barrels, which are custom-made according to various tests conducted on the freshly produced wine. Wild indigenous yeast fermentation; bottled unfiltered & unfined; only a minimal addition of sulfites upon bottling.



Food Pairing

High fat and spicy yellow cheeses, bbq and grilled boar or lamb with roasted potatoes with rosemary and thyme. Red spicy sauces with entrecote and bon fillet. Best served at 16-18°C.