



2017: A Collector's Vintage

Seasonality was the success of this exceptional vintage. Marked by a cold winter, with abundant snow, changing in to a warm but wet spring letting the vines blossom. Some afternoon showers helped cool the hot days during the summer. These idyllic conditions allowed the grapes to mature gradually, perfecting their phenolic structure, providing silky tannins and tension.

The 2017 Vintage is an example of the expression of the terroir at La Tour Melas. A wine of exceptional structure which can be appreciated for many years to come. – **Panos Zoumboulis**, *Consultant Oenologist*



Tasting Notes

Intense nose of black fruits with notes of eucalyptus and violets, here again the Cabernet Franc excels with its purity. Tension and structure give exceptional freshness and length to the wine. The abundant but refined tannins and the high level of savoury fruit bound together in a velvety and deep structure.

Geographical location

Single vineyard in Achinos,
Central Greece, PGI Fthiotida

Soil

Clay and limestone
Organic farming

Age of vines

5–17 years

Yield

30 to 38hL/ha

Bottle sizes

75cL and 150cL

Total precipitation

550 mm mainly during spring and early summer.

Blend

60% Cabernet Franc
40% Merlot

Date of picking

Merlot 09–20/08/17
Cabernet Franc 17/08–13/09/17

Bottled

4800 bottles 75cL
180 bottles 150cL

Ageing

22 months in 225L barrels
100% french oak, 70% new

Wine-making

Hand cropping, intra-parcellation.
The different micro-lots ferment in open top barrels with wild yeasts. Malolactic fermentation in barrels. No fining, no filtration, total sulphites <100mg/L.

The Estate

LA TOUR MELAS VINEYARDS ARE LOCATED IN THE VILLAGE OF ACHINOS, Central Greece. The terroir of sloping terraces is composed of alluvial gravels of the Quaternary and rises up to 200 meters above the sea level, separated only by two kilometers. These gravels mainly consist of clays, sands, grits and limestone coastal conglomerates. The subsoil, more intricate and showing on the surface, from place to place on the different rounded hilltops, is the reflection of a more ancient history of Greece with its marine sedimentary origins which were altered by fold plates. This subsoil can comprise schist, siliceous deposits and marly limestone dating back to the Mesozoic. ●



AREA	ROCKS & DIRT	SOIL TRAITS	ROLE IN THE BLEND
MOUNTAIN SLOPE	Sedimentary rock.	Superficial, clay and limestone boulder scree.	Provides structure, density, volume, and tension.
TOWER SLOPES	Sedimentary rock and alluvial deposits.	High content of sand and gravels on a clay and limestone subsoil.	Gives long and supple tannins that enhance the wine's elegance and finesse.
ROSEMARY HILLS	Original sedimentary rock unaltered.	Clay and limestone uneroded highly structured clay formation.	Adds strength, density, chalky tannins, and intense aromas.
BENCH	Alluvial deposits with gravels.	Higher clay content with moderate fertility.	Brings beautiful fruit, freshness, and opulence.