



Philokalia

"Love of the Beautiful, the Good"

ANIMA SYRIANA 2021

Wine Type: Dry red wine.

Grape Varietal: Blend of various native grape varieties, old vines, traditional dry farmed.

Locality: Bethlehem, south-western hills, 870m - 940m above sea-level.

Harvesting: Manual harvesting in september 2021.

Winemaking: Minimal intervention, crushing, 95% destemming, co-fermentation of several varieties, daily manual punch-downs, skin-maceration for two weeks. Malolactic fermentation naturally conducted (spontaneous and without inoculation). Three rackings, no fining, no filtration.

13%, **pH:** 3.85

Alc: Contains naturally-occurring sulphites (tested Sept 2022)

Sulfites: Total: 10mg/l
Free: less than 5mg/l

Serving: 16°C - 18°C, Decanting recommended.

Production: 1054 bottles 750ml
14 Magnums



Context:

This vintage represents a culmination of 8 winemaking vintages which combined 7 cuvées and numerous wine-making experiments with old, rare and indigenous red grape varieties. It is our attempt at a fine red wine. The promising potential of these rare varieties have inspired us to replant them in a dedicated 0.5 hectare plot (planted 2017 -first harvest 2022), whereby the vines have undergone green harvesting and the consequent wine has been aged in a combination of french oak barrels, custom-made clay amphorae and stainless steel tanks. As such, the 2021 vintage is the last of a long and inspiring journey that has guided the way for our upcoming 2022 release. In the meantime, as of Spring 2024, the 2021 vintage is still rather young and will exhibit its fuller potential by 2026-2027 (assuming proper storage).