



Red wine

Variety: Cabernet Sauvignon 100%

Origin: Vineyard Mycenae PGI Peloponnese, Greece

Winemaking: Hand-picked and hand-sorted, the wine spends 2-3 weeks on the skins. Aged in French oak barrels for 12 months.

– Organic certified according to European Organic Regulations (EC) No 834/2007 –

Tasting notes: Deep and rich in colour, noble expressive and well-balanced. Bright bouquet of raspberry and green pepper. Complex and fine texture and a long finish.

Food Pairing: Wild boar, venison dishes, red meat roasts, barbecued sausages.

Label: Named after the red foxes which roam the area around the vineyards.

Bottle content: 750ml

Alcohol in %: 13.5

Awards

2020 **Gold**, AWC Vienna

2019 Silver, AWC Vienna

2018 Silver, AWC Vienna

2017 Silver, AWC Vienna

2016 Best of Bio Wine

2016 **Silver**, Challenge Millesime Bio | **Gold**, AWC Vienna

2015 **Silver**, AWC Vienna

2014 Silver, AWC Vienna

2012 Silver, International Organic Wine Award

