



Agiorgitiko

Select Vines

Cultivation area

Selected semi – mountainous vineyards of the Nemea region

Grape variety

The famous Agiorgitiko of Nemea

Classification

Protected Geographical Indication (P.G.I.) Peloponnese

Awards

Gold Medal · ProWein International Tasting (Vintage 2015)

Winemaking

Careful selection of the Agiorgitiko grapes for them to arrive at the winery in the ideal state of maturity and hygiene. Handpicked and transported in small crates. Maceration at low temperature and subsequent fermentation at moderate temperature of not more than 20°C. Separation with mild pressure and maturation under micro-oxygenation in stainless steel tanks for 3 months. Aging in oak barrels for the period of 8 months. Bottling under inert gas atmosphere.

Personality

A classic red wine with a rich aroma of red fruit, fruit compotes, coffee, chocolate, frankincense, tobacco. Medium and robust in the mouth, with velvet tannins. It is ideally suited for all red meats, game, roasts of Greek cuisine, pasta with intense red sauces.

Volume: 750ml



6 bottles/case



77 cases/pallet