



# AGRIO\*

## WILD Merlot & Syrah

Wild yeast · No SO<sub>2</sub>

### Cultivation area

The mountainous vineyards of the Slopes of Aigialia in the Northwest of the Peloponnese

### Grape varieties

The mountainous Merlot and Syrah of the Slopes of Aigialia

### Classification

Protected Geographical Indication (P.G.I.) Slopes of Aigialia

### N2B · Novelty to Basics

Novelty to Basics is our new concept. Its core spirit is oenology that embraces, interprets and promotes tradition. The result is innovation that showcases the basic principles of winemaking.

### Awards

Gold Medal · Berlin Wine Trophy (Vintage 2022)

Bronze Medal · Thessaloniki International Wine Competition (2022)

### Description

To create our AGRIO (WILD in Greek) Merlot & Syrah, we have chosen to redefine the basic principles of winemaking, looking through the window of contemporary winemaking techniques. We have decided to make completely no use of additional sulphites and also, we wanted to see how a unique terroir can be expressed by itself without further intervention. For this reason, the fermentation was carried out with the native (wild) yeasts of these vineyards.



6 bottles/case



100 cases/pallet



## Winemaking

Two selected vineyards of Merlot and Syrah respectively that lie in the P.G.I. zone of the Slopes of Aigialia are starring in the creation of this special red wine. The vineyards are of consistently low yield, they give healthy grapes and the cultivation occurs with the least possible intervention, helping the grapes to unfold their unique expression. The harvest takes place after systematic monitoring of the ripening, in order to obtain the maximum of the grapes' phenolic and aromatic expression. The grapes are handpicked in small plastic crates. They are transported to the winery and put in refrigeration for 24 hours. The grape juice is then lead to stainless steel tanks under carbon dioxide atmosphere for a short-termed cold extraction period of three days at 10°C. The fermentation follows with the use of native yeast strains. After the end of the alcoholic fermentation and the spontaneous malolactic fermentation, the wine is immediately bottled under inert gas atmosphere.

## Personality

A modern but at the same "traditional" wine with a multi-layered aromatic potential, which quickly moves from skin aromas to red fruits & flowers and then passes from berry jams to a walk in the wet forest ending in a fine mushroom aroma. Rich and tasteful in the mouth with velvet tannins and long, mineral and spicy aftertaste. A perfect partner for grilled meat & poultry, the 'ladera' of the Greek cuisine (vegetables cooked in plenty of olive oil), stew, pasta, or oily fish in light red sauces, pizza with cold cuts and also, soft yellow cheese assortment. Enjoy it at 16°C.

\* ΑΓΠΙΟ (in Latin writing AGRIO) is the Greek word for Wild.

Volume: 750ml



6 bottles/case



100 cases/pallet