



SELECTION RED

Wine Type: Dry Red

Category: PGI Peloponnese

Variety: 60% Agiorgitiko - 40% Cabernet Sauvignon

Area: From selected vineyards of Corinthia

Altitude: 300 - 500m

Soil: Calcareous clay (limestone)

Vinification: Co-fermentation at 25°C

Maturation: 6 months medium toasted french oak

Sensory characteristics: Deep red color. Nose of red fruits, especially blackberries, sprinkled with spicy peppery notes. Good acidity and a balanced body, velvety finish.

Storage suggestions: Can be allowed to age for 4 years.

Serving suggestions: Accompanies meats in red sauces, game, deli meats, and full-fat, yellow cheeses. Serve at 15°C - 18°C.

Alcohol: 12.5%