



# “GEOMETRIA” AGIORGITIKO

**Wine Type:** Dry Red

**Category:** PGI Peloponnese

**Variety:** 100% Agiorgitiko

**Area:** From selected vineyards of Nemea, Corinthia

**Altitude:** 250 - 400m

**Vinification:** 24-hour low-temperature maceration followed by 6-day maceration and fermentation at 18° C.

**Sensory characteristics:** Bright red color with purple reflections, inviting aromas of red fruits -cherries and plums, with black pepper notes. Good body with soft and round tannins and an exceptional finish.

**Serving suggestions:** Goes well with a very wide range of Greek cuisine dishes. At its best when served at 16°C – 18°C.

**Alcohol:** 12.5%