

BREAK THE GLASS

Dry Red Wine



Technical Information

CLASSIFICATION.....	P.G.I. Peloponnese (Protected Geographical Indication Peloponnese)
CLOSURE TYPE.....	STELVIN
COLOR / STYLE.....	Dry Red Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Agiorgitiko 65% - Tempranillo 35%
ORIGIN.....	Nemea of Korinthia & Trifilia of Messinia
ALTITUDE (m).....	250 - 400
SOIL.....	Cleye - Calcareous & Sandy - Clayey
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	60
HARVEST.....	10/9 - 20/9
VINIFICATION / DISTILLATION.....	Classic Red Vinification. Fermentation at 22° C.
BARREL MATURING.....	-
BOTTLES (B).....	10.000
SERVING TEMPERATURE.....	13° C - 15° C

Technical Data

ALCOHOLIC TITLE (% vol).....	13,0
pH.....	3,5 - 3,7
RESIDUAL SUGARS (g/L).....	1,7 - 1,9
TOTAL ACIDITY (g/L).....	4,7 - 4,9
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	0,994
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

Tasting Notes

APPEARANCE.....	Medium ruby
NOSE.....	Aromas of red fruits with the presence of spices and woody notes.
PALATE.....	Dry, with medium+ acidity, fresh and round tannins, low alcohol, and a long finish.
FLAVOR CHARACTERISTICS.....	Aromas of red plum and cherry, with hints of clove and the presence of red rose. Intense freshness with woody notes.