

KLEONES TERROIR

Agiorgitiko



Technical Information

CLASSIFICATION.....	P.D.O Nemea (Protected Designation of Origin Nemea)
CLOSURE TYPE.....	DIAM (No 5)
COLOR / STYLE.....	Dry Red Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Agiorgitiko 100%
ORIGIN.....	Nemea of Korinthia
ALTITUDE (m).....	250 - 400
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	60
HARVEST.....	15/9 - 25/9
VINIFICATION / DISTILLATION.....	8d Skin Contact with Frequent Wetting, Fermentation at 23° C
BARREL MATURING.....	12 months in oak barrel & 12 months in bottle
BOTTLES (B).....	30.000
SERVING TEMPERATURE.....	14° C - 16° C

Technical Data

ALCOHOLIC TITLE (% vol).....	13,0
pH.....	3,5 - 3,7
RESIDUAL SUGARS (g/L).....	0,8 - 1,0
TOTAL ACIDITY (g/L).....	4,8 - 5,0
TOTAL SULFATES (ppm).....	70 - 90
RELATIVE DENSITY (g/L).....	0,994
VOLATILE ACIDITY (g/L).....	0,4 - 0,5
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

Tasting Notes

APPEARANCE.....	Deep ruby
NOSE.....	Deep aromas of black fruits and green pepper, with a peppery mood. Smoky notes with vanilla and clove. Touches of dried tomato, mint and skin.
PALATE.....	Dry, with balanced acidity. Compact, velvety tannins and medium alcohol. Full-bodied with high taste intensity. Strong and long finish.
FLAVOR CHARACTERISTICS.....	Aromas of ripe and dried berries, plum and bilberry, green pepper and spicy spices. Traces of cream, tobacco and caramel. Closing with animal notes, sun-dried tomatoes and the character of fresh forest soil and mushrooms.