

PROROGOS

Dry Red Wine



Technical Information

CLASSIFICATION.....	-
CLOSURE TYPE.....	Synthetic Top
COLOR / STYLE.....	Dry Red Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Agiorgitiko 60% - Merlot 40%
ORIGIN.....	Nemea of Korinthia
ALTITUDE (m).....	400 - 500
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	75
HARVEST.....	20/9 - 25/9
VINIFICATION / DISTILLATION.....	Classic Red Vinification. Fermentation at 22° C.
BARREL MATURING.....	-
BOTTLES (B).....	150.000
SERVING TEMPERATURE.....	14° C - 16° C

Technical Data

ALCOHOLIC TITLE (% vol).....	12,0
pH.....	3,5 - 3,7
RESIDUAL SUGARS (g/L).....	3,6 - 3,8
TOTAL ACIDITY (g/L).....	4,5 - 4,8
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	0,993
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

Tasting Notes

APPEARANCE.....	Medium purple
NOSE.....	Character of black fruit and red pepper, herbal presence and sweet spices.
PALATE.....	Dry with balanced acidity. Mild tannins, low alcohol and full body. Satisfactory taste intensity and finish.
FLAVOR CHARACTERISTICS.....	Aromas of plum, black berries and red pepper. Presence of black tea, cinnamon and allspice, with subtle references to wood.