

Old VINES

PDO NEMEA 2016

Profile		Technical Data	
Type	Red dry wine	Alcohol (%)	15,5%
Vintage	2016	Total acidity (gr tartaric acid/lit)	<u>6,4</u>
Designation	PDO Nemea	Volatile acidity (gr acetic acid /lit)	0,45
Region	<u>Nemea</u>	pH	3,60
Grape varietals	Agiorgitiko 100%	Free SO2 (mgr/lit)	30
Total production	1.800	Total SO2 (mgr/lit)	97
		Residual sugar (gr/lit)	2,5
		Intensity	14,00
		Color intensity	0,46
		Phenolic index	100

	Vineyards location	Malandreni/Nemea
	Altitude	650-700m
	Soil composition	Sandy loam with good drainage
	Climate	Heavy winter, hot summer days with cool nights
	Yield	90 hl/ha
	Vine age	45-55 years old
	Harvest	Beginning of September

Vinification: The grapes are inoculated with autochthone yeasts selected from the Nemea region. This is followed by a long stay with the grape skins, for almost 20 days, at relatively low temperatures in order to preserve the fruity aromatic characteristics and to extract only the fine tannins. After the end of the alcoholic fermentation, the malolactic fermentation follows.

Maturation: For 12 months in 1/3 new French oak barrels exclusively from the Bertrange forest, located in the heart of Nevers forest following by 6 months in the bottle. It is bottled unfiltered without any prior processing

Ageing potential : Our strong believe is that there is no aging limit for the "Old Vines". Under proper aging conditions it will continue to develop towards a more velvety and complex character.

Tasting notes/ serving/ food pairing: "Old Vines" is the result of selected Agiorgitiko from relatively old vineyards from the hills surrounding the Nemea plain and a long extraction at relatively low temperatures. The resulting red wine is characterized by a deep red-violet color and aromas of gooseberry, pomegranate and black tea. It is full-bodied, well balanced with velvety tannins while leaves a pleasant flavor of spice notes.

It pairs perfectly grilled meats, game and fatty cheeses. It is best served around 14 degrees Celsius.