



ΚΤΗΜΑ ΘΕΟΠΕΤΡΑ
THEOPETRA ESTATE
METEORA PGI

INFO SHEET

THEOPETRA ESTATE LIMNIONA 2013



General description: Organic Dry Red wine made with grapes of the Greek Thessalian variety Limniona.

Varieties: Limniona

Classification: Meteora Protected Geographical Indication

Terroir: Vineyards on slopes around Meteora Rocks and Prehistorical Cave of Theopetra. Continental climate with rainy cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Sandy clay soil and slate subsoil making the vineyards "shallow" and providing excellent drainage.

Harvest: 3rd week of September

Vinification: Fermentation in French oak vats and aging in French and American oak barriques for 12 months and bottle aging for another 12 months.

Tasting notes:

Wine with deep ruby color with purple highlights, fruity aromas of cherry and raspberry, sweet aromas of quince paste and dried figs and spicy aromas of nutmeg, cloves and black pepper. On the palate, it is supple and round with silky tannins, flavors of red fruits and sweet spices and a long smooth finish.

Goes with: Tender red meat, tomato sauce dishes and cheese.

Aging potential: Keep for 3-10 years.

Producer: TSILILIS K.S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly (Central Greece), possessing a 25 hectares organically cultivated vineyard of around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.