

Katogi Averoff Red 2015

Dry Red Wine – Protected Geographical Indication Macedonia



- Grape Variety:** Cabernet Sauvignon, Agiorgitiko (70%–30%)
- Region:** Privately owned vineyards and long-term partnerships in Macedonia. Yield: up to 9 tonnes per hectare.
- Harvest:** Early to mid-October
- Vinification:** Traditional red vinification, with pre-fermentation maceration for the Agiorgitiko, and post-fermentation maceration for the Cabernet. Fermentation at 28°C or lower. The young wine ages for approximately 12 months in French- and American-oak barrels.
- Characteristics:** A complex, translucent red, with deep, attractive highlights. Red-fruit aromas, with notes of spice and leather on the nose. A balanced wine, with a smooth, full mouth feel, culminating in a long, fulfilling aftertaste.
- Food Pairing:** Roasted meat, red-sauce pasta, charcuterie