

Katogi Averoff Red

Dry Red Varietal Wine



Grape Variety: Cabernet Sauvignon, Agiorgitiko, Merlot

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.