


Protected Geographical Indication Drama


Oenodea Red


Two of the world's more widespread varieties meet the, probably, most well-known red Greek variety with very interesting results.

Vintage	2018
Varietal Composition	Cabernet Sauvignon 60%, Syrah 20%, Agiorgitiko 20%
Alcohol	14% Vol.

Tasting Notes

 Bright, deep red.

 Fresh, fruity aromas, where cherry and red forest fruit dominate, on a background of spices.

 Soft, with round tannins, good structure and balance. Medium body, with rich fruit and pleasant finish with a hint of bitter chocolate.

Food pairing

Its friendly character makes it a good match for most meat and poultry dishes with red sauce. Try it with chicken in tomato sauce, beef casserole, meatballs, soutsoukakia, Loves intensely aromatic dishes like the ones from India or northern Africa. Also, a good match with Greek wild greens pies or salads with fruit and worth trying with traditional Greek meat and greens casseroles like pork with leek and celery.

Ageing

It will continue to evolve for at least 15-20 years after the harvest year.

Other Information

Ageing for 10 months in old French oak barrels

