



Mountain Fish

Dry Red Wine - Protected Geographical Indication Peloponnese

Varieties:

Agiorgitiko 100%

Region:

Asprokambos: Vineyards in the Stymphalia plateau, in deep, clay, alkaline soils with a lot of calcium carbonate. Their yield does not exceed 900 kg/str. The climate of the area is characterized by cold winter, a lot of rain and snow, cool spring and dry summer, with higher temperatures during the day and cooler in the evenings.

Harvest:

From the beginning to the middle of October.

Vinification:

The juice is left to settle in the tanks at a temperature of 12 ° C for some days before the inoculation. The vinification temperature is at 23 ° C. Separation occurs only after enough phenolic ingredients are being extracted in order to create a vivid coloring wine without aggressiveness or astringency.

Characteristics:

Rich fruity aroma of red fruits, cherry, sour cherry in perfect combination with carnation and vanilla aromas. In mouth is velvety and balanced with fresh acidity and aromas. Taste full with long aftertaste and fruity in the mouth.

Serving Suggestions:

Grilled meat, oily fish, red sauces and homemade pizza.