



## Nemea Strofilia – Agiorgitiko

### Dry Red Wine – Protected Designation of Origin Nemea

- Grape Variety:** Agiorgitiko 100%
- Region:** Vineyards in Nemea region, near the mountainous villages Asprokambos and Psari, at 700m of altitude. The vines are planted in deep, clayey, alkaline soils and yields never exceed 9000 Kg/ha. The area's climate is characterized by cold winter and high amounts of snow and rain, while summer is dry, with hot days and cool nights.
- Harvest:** Middle of September.
- Vinification:** Red wine vinification, with about three weeks of maceration. During the first week, the temperature remains below 25°C, while towards the end of alcoholic fermentation rises to 28°C. The young wine matures into French oak barrels, for about 12 months.
- Characteristics:** A dry red wine, full-bodied and balanced. Aromas of ripe red fruits, with firmly stated notes of wild cherry, blend harmoniously with aromas of clove, vanilla and spices, bringing out a composite aromatic bouquet. It is characterized by its rich complex taste and its exceptionally elegant structure.
- Serving Suggestions:** All the dishes which stir a desire for a fine red wine.