



BERLINER GOLD



BERLINER SILVER



Rare Earths, Galari

Dry Red Wine –Protected Geographical Indication Peloponnese

Varieties:

Agiorgitiko 60%, Petit Verdot 20%, Tannat 20%.

Region:

This exceptional vineyard, “Galari”, of low-to-middle fertility, lies on the slopes of the valley of Ancient Nemea, in moderate altitude, facing south-east and is surrounded on three sides by a thick pine forest.

Vineyard:

LYRE vine training system, according to Prof. A.

Carbonneau, to maximize leaf exposure to sunlight per kg of produced grapes. Reduced planting density from 4400 to 2300 plants/ha, to control vine vigor.

Harvest:

Mid-September.

Vinification:

Pre-fermentation cold co-maceration of the 3 grape varieties, followed by alcoholic fermentation with selected strain of *saccharomyces cerevisiae* and maceration in moderate temperatures. Maturation in new and used 225-liter barrels made of French oak. It was bottled unfiltered.

Characteristics:

Deep red-crimson color, aromas of ripe red fruits with discreet hints of vanilla, clove, sandalwood and aromatic herbs. Mouth-filling, balanced and aromatic, with ripe tannins and acidity that promise a great maturation over time. Intense and lingering aftertaste.

Serving Suggestions:

Ideal for rich dishes with red sauce and spices, that have a veal or game base. It can also be served with various mature cheeses and cured meat platters.