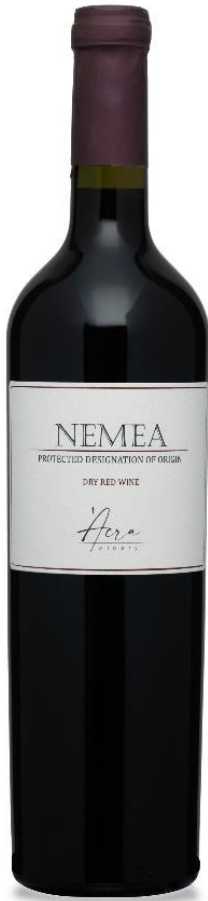


NEMEA



Type of wine: Red dry.

Vintage: 2021.

Protected Designation of Origin

Varietal composition: 100% Agiorgitiko.

Vineyards:(Area)75% Ancient Nemea-25% Kastraki

Dominant soil type: Calcareous clay.

Harvest date: Mid of September.

Winemaking : It is produced by Classic red vinification with medium duration of extraction (12 days). The process of cold extraction and fermentation is carried out using indigenous yeasts under controlled temperature conditions. Aging lasts 11 months in French oak barrels of 225lt & 500lt. (25% new & 75% used) and 6 months in bottles.

Colour: Intense red color.

Taste: Rich and elegant in the mouth with round and velvety tannins. The finish is characterized as creamy with a medium aftertaste.

Ageing potential: 7-9 years.

Ideal food combination: Meat dishes with light red sauces. Best served at 17-18 ° C.

Chemical Analysis

Alcohol:	14,5 %
Total acidity:	5,55 g/l tartaric acid
pH:	3,65
Res. sugars:	0 g/l
Volatile Acidity:	0,63 g/l
SO₂ free	34 ppm
SO₂ total	90 ppm