



Gortsouli, Mantinia, Arcadia, Greece
T. +30 698 155 2997
contact@ktimapanagopoulos.gr
www.ktimapanagopoulos.gr
fb. [ktima.panagopoulou](https://www.facebook.com/ktima.panagopoulou)
ig. [ktima_panagopoulos](https://www.instagram.com/ktima_panagopoulos)



Organoleptic characteristics:

- **Alc** 14.5%
- **Res Sugar** 0.2 g/L
- **pH** 3.44
- **T.A.** 5.7 g/L (tartaric acid)
- **V.A.** 0.25 g/L (acetic acid)
- **SO2 free** 35 mg/L
- **SO2 tot** 114 mg/L

MERLOT CEPHEUS

Cepheus was the king of ancient Arcadia. He had twenty sons and two daughters, Antinoe and Asterope

Cepheus is produced by our small vineyard of Merlot variety at 650m altitude, in the heart of the PDO area MANTINIA in Peloponnese. The low yield, as a result of our careful way to viticulture, and the late harvest result in ripe and aromatic grapes. The harvest is carried out manually in mid-September, while a month earlier the lower leaves of the vine have been removed, in order to obtain the maximum intensity of color in the wine. A limited edition premium red wine.

Type: Dry Red Wine

Vintage: 2021

Classification: Protected Geographical Indication
PGI Arcadia

Varietal Composition: Merlot 100%

Vinification: It is produced by the classic red wine vinification, with a long period of extraction lasting for 25 days. During the first days of fermentation, a part of the juice is removed from the tank, so that there is a higher ratio of grape skins and seeds to grape juice, to produce an antioxidant-rich and concentrated red wine. Malolactic fermentation is carried out, to complete the bouquet of the aroma. Aged for 15 months in oak barrels.

Colour: Deep red and vivid colour.

Nose: Aromas of ripe red and black fruits with a delicate presence of vanilla, chocolate and smoky hints.

Taste: Smooth tannins and balanced acidity, a well-structured wine. Rich, concentrated and velvet mouthfeel, followed by a long aftertaste.

Ageing potential: 10-15 years

Serving suggestions: It pairs excellent with meat dishes, intense red sauces, steaks, spicy sausages and boards of cheese. Best served at temperature 16-18 °C.