

Peplo 2018

Protected Geographical Indication (PGI) Peloponnese

1/3 Agiorgitiko, 1/3 Syrah, 1/3 Mavrofilero

Each variety contributes with 1/3 to the wine. The Syrah ages on its fine lees in stainless steel tanks, the Agiorgitiko in Acacia barrels and the Mavrofilero in egg shaped amphoras with skin contact for 4 months. Peplo. A detail, that gave the name to the wine. The skin of the Mavrofilero is contained in a fabric within the amphora to allow a better control during the extraction process. At the end of its maturation the fabric helps us to make the separation of the young wine from the skins. All vineyards are above 600m of altitude.

Technical Presentation: Peplo

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| Category | Rose |
| Classification | Protected Geographical Indication (PGI) Peloponnese |
| Grape Varieties | Agiorgitiko 1/3 Syrah 1/3 Mavrofilero 1/3 |
| Vineyards | Aghiorghitiko: Nemea(850m altitude) Syrah: Argolida (600m altitude) Mavrofilero: Mantinia (650m altitude) |
| Main type of soil | Aghiorghitiko: Clay soil Syrah: Rocky soil Mavrofilero: Sandy soil |
| Age of vines (average) | Aghiorghitiko: 21 years Syrah: 16 years Mavrofilero: 23 years |
| Yields | Aghiorghitiko: 800kg/stremma, 54 hl / ha Syrah: 800kg/stremma, 54 hl / ha Mavrofilero: 750kg/stremma, 54 hl / ha |
| Harvest dates | End of September-Beginning of October |
| Vinification/Maturation | No extraction for the Agiorgitiko and the Syrah. Fermentation in stainless steel vats at 15°C separately. The Agiorgitiko matured in acacia wood whereas the Syrah in stainless steel. Long extraction and fermentation for the Mavrofilero in the amphoras. |
| Alcohol by volume | 12,5% |
| Total acidity (tartaric acid) | 6 g/l |
| pH | 3.28 |
| Tasting notes | Pale, brilliant color, the absolute Coral with red gold hues. Intense and fresh on the nose with aromas of watermelon, strawberry, white flowers, such as violet and rose petals, coupled with lemon citrus, grapefruit and a hint of minerality. On the palate, it has a medium body, nerve and acidity, structure and complexity, coming from acacia and clay. Flavours are consistent with aromas while the finish is long with developing flavours. |

