

Megas Oenos 2016

Protected Geographical Indication (PGI) Peloponnese

Aghiorghitiko 80%, Cabernet Sauvignon 20%

Fermented and macerated in stainless steel vats. Full malolactic fermentation in oak and maturation in new French barriques for 18 months and in bottle a further 6 months. Ripe red fruits, blackberries, cherries, morello cherries, cloves, sweet spices, tobacco. Smart, elegant, complex.

Technical Presentation: Megas Oenos

Category	Red
Classification	Protected Geographical Indication (PGI) Peloponnese
Grape Varieties	Aghiorghitiko 80% Cabernet Sauvignon 20%
Vineyards	Aghiorghitiko: Gimno in Nemea at a 2,132 ft (700 m) altitude Cabernet Sauvignon: Corinthia at a 2,132 ft (700 m) altitude
Main type of soil	Rocky
Age of vines (average)	Aghiorghitiko: 31-67 years Cabernet Sauvignon: 38 years
Yields	Aghiorghitiko: 27 hl/ha Cabernet Sauvignon: 30 hl/ha
Harvest dates	Mid of September
Vinification/Maturation	Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post fermentation extraction at 20°C. Total extraction time: Aghiorgitiko: 17 days. Cabernet Sauvignon: 15 days. Full malolactic fermentation in barriques. Maturation in new French barriques for 18 months, 4 of which in the presence of light lees. The wine matured in bottle for a further 6 months in our cellar.
Alcohol by volume	14,5%
Total acidity (tartaric acid)	5,9 g/l
pH	3.41
Tasting notes	The colour is very deep and intense purple. On the nose it is dense, concentrated and elaborate but elegant. Aromas of ripe fruits such as blackberries and black raspberries, spicy characteristics, smoke and notes of leather fill the nose. On the mouth it is silky yet robust and framed by delicate tannins. A balanced acidity offers flavours of ripe fruits, cloves, black pepper and a touch of herbs. The aftertaste is very long and of great complexity.

