

**Saint George Nemea 2017**

Protected Designation of Origin (PDO) Nemea  
Aghiorghitiko 100%

Fermented and macerated in stainless steel vats, aged in used French barriques for 12 months and a further 6 months in bottle. Blackberries, mulberries, raspberries, ripe strawberries, a touch of aniseed, cinnamon, fine tannins, round and velvety mouth.

**Technical Presentation: Saint George Nemea**

Category	Red
Classification	Protected Designation of Origin (PDO) Nemea
Grape Varieties	Aghiorghitiko 100%
Vineyards	Nemea region at a 2,132 ft (650 m) altitude
Main type of soil	Clay
Age of vines (average)	27 years
Yields	54 hl/ha
Harvest dates	Mid of September
Vinification/Maturation	Alcoholic fermentation and extraction in stainless steel vats at 23°C. Total extraction time 12 days. Full malolactic fermentation in barriques. Maturation in second-hand French barriques for 12 months. The wine matured in bottle for a further 2 months in our cellar.
Alcohol by volume	13.5%
Total acidity (tartaric acid)	5.3 g/l
pH	3.58



**Tasting notes** The colour is bright, deep morello cherry-red. The nose reveals aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as clove and cinnamon. It is a medium-bodied wine with elegant structure, balanced acidity and very ripe, elegant tannins. The finish is moderately-long, dominated by red fruits and followed by sweet vanilla and black pepper.

