

Peplo 2019

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

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: 22 years Syrah: 17 years Mavrofilero: 24 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)	6.5 g/l
pH	3.20
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.

