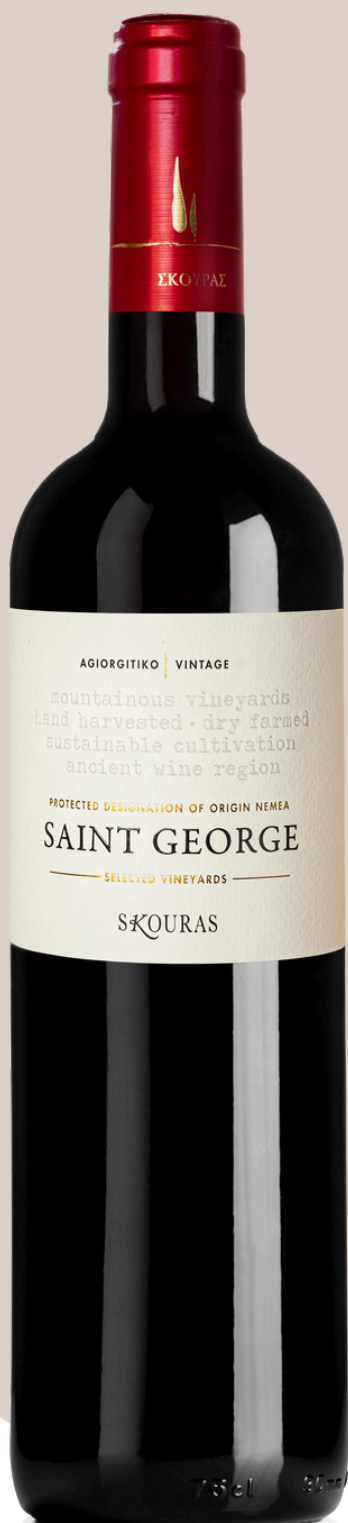


# SAINT GEORGE NEMEA 2024



## TECHNICAL PRESENTATION

**Classification:**

Protected Designation of Origin (PDO) Nemea

**Grape Varieties:**

100% Agiorgitiko

**Vineyards:**

Nemea region at a 650m of altitude

**Main type of soil:**

Clay

**Age of vines (average):**

34 years

**Yields:**

54 hl/ha

**Harvest dates:**

Middle 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 neutral French barriques for 12 months. The wine matured in bottle for a further 2 months in our cellar.

Alcohol vol: 13%

pH: 3.55

Total acidity: 5 g/l

## 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 tobacco 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.