

MEGAS OENOS 2023



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

80% Agiorgitiko 20% Cabernet Sauvignon

Vineyards:

Nemea at a 2,132ft (700m) of altitude

Main type of soil:

Rocky

Age of vines (average):

Agiorgitiko: 38-74 years

Cabernet Sauvignon: 45 years

Yields:

Agiorgitiko: 22,5 hl/ha

Cabernet Sauvignon: 27,50 hl/ha

Harvest dates:

Middle of September

VINIFICATION / MATURATION

Alcoholic fermentation and extraction in stainless steel vats at 23°C. Post fermentation extraction at 20°C. Total extraction time: Agiorgitiko: 25 days. Cabernet Sauvignon: 20 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 vol: 14.5%

pH: 3.5

Total acidity: 5.9 g/l

TASTING NOTES

Intense deep garnet color with violet highlights. The nose has depth, concentration, complexity, but also finesse. Aromas of red and black fruits. Such as raspberry and cherry, blueberry and blackberry along with spices, tobacco and leather notes. On the palate it is silky but robust with gentle tannins and balanced acidity, the aromas of red and black fruits, cloves, black pepper and a touch of herbs stand out. Long aftertaste with great complexity.