

MEGAS OENOS 2019

TECHNICAL PRESENTATION:**Category:** Red**Classification:** Protected Geographical Indication (PGI)

Peloponnese

Grape Varieties: 80% Agiorgitiko 20% Cabernet Sauvignon**Vineyards:** Nemea at a 700m of altitude**Main type of soil:** Rocky**Age of vines (average):** Agiorgitiko: 34-70 years / Cabernet Sauvignon: 41 years**Yields:** Agiorgitiko: 22,5 hl/ha / Cabernet Sauvignon: 27,50 hl/ha**Harvest dates:** Middle of September**Alcohol:** 14.50%**Total acidity:** 5.90 g/l**pH:** 3.50

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.

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.

