

## GRANDE CUVÉE NEMEA 2021

## TECHNICAL PRESENTATION:

**Category:** Red

**Classification:** Protected Designation of Origin (PDO)

Nemea

**Grape Varieties:** 100% Agiorgitiko

**Vineyards:** Nemea at 1040m of altitude

**Main type of soil:** Red clay, rich in minerals

**Age of vines (average):** 29 years

**Yields:** 42,5 hl/ha

**Harvest dates:** Beginning of October

**Alcohol:** 14.50%

**Total acidity:** 6.00 g/l

**pH:** 3.47

**Res:** 2.2

**Vinification/Maturation:** Alcoholic fermentation and extraction in stainless steel vats at 23°C. Postfermentation extraction at 20°C. Total extraction time 14 days. Full malolactic fermentation in barriques. Maturation in new French barriques for 12 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:** The colour is bright, deep and clear ruby-red. On the nose it is dense with strength and density. Aromas are focused on red fruits such as morello cherries, blackberries, red cherries as well as dried herbs, spices and a mineral touch. On the mouth it has a medium-to-full body with an intriguing acidity and very qualitative tannins. Flavours of red fruits, earth and minerals along with tobacco and spices are apparent. The aftertaste is long, complex, and constantly evolving.

