

GRANDE CUVÉE NEMEA 2024



TECHNICAL PRESENTATION

Classification:

Protected Designation of Origin (PDO) Nemea

Grape Varieties:

100% Agiorgitiko

Vineyards:

Nemea at 3,412ft (1040m) of altitude

Main type of soil:

Red clay, rich in minerals

Age of vines (average):

32 years

Yields:

42,5 hl/ha

Harvest dates:

Beginning of October

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.

Alcohol vol: 14%

pH: 3.48

Total acidity: 6.48 g/l

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.