

PEPLO

- 2025 -



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

1/3 Agiorgitiko, 1/3 Syrah, 1/3 Mavrofilero

Vineyards:

Agiorgitiko: Nemea at a 850m of altitude

Syrah: Argolida at a 600m of altitude

Mavrofilero: Mantinia at a 650m of altitude

Main type of soil:

Agiorgitiko: Clay soil, Syrah: Rocky soil, Mavrofilero: Sandy soil

Age of vines (average):

Agiorgitiko: 28 years

Syrah: 23 years

Mavrofilero: 30 years

Yields:

Agiorgitiko: 800kg/stremma, 46,40 hl / ha

Syrah: 800kg/stremma, 46,40 hl / ha

Mavrofilero: 750kg/stremma, 46,40 hl / ha

Harvest dates:

End of September – Beginning of October

VINIFICATION / MATURATION

Agiorgitiko - Fermentation in stainless steel vats at 15°C and aged in Acacia barriques for 4 months. Syrah - Fermentation in stainless steel vats at 15°C and aged for 4 months. Mavrofilero - Long extraction and fermentation in egg shaped Amphoras with skin contact for 4 months.

Alcohol vol: 12.5%

pH: 3.25

Total acidity: 6.72 g/l

TASTING NOTES

Pale, brilliant color, the soft coral with red gold hues. Intense and fresh on the nose with aromas of strawberry, white flowers, such as violet and rose petals, coupled with lemon citrus, grapefruit and a hint of minerality. On the palate, it has a medium body, nerve and acidity, structure and complexity, coming from acacia and clay. Flavors are consistent with aromas while the finish is long with developing flavors.