

SAINT GEORGE 2022

TECHNICAL PRESENTATION:**Category:** Red**Classification:** Protected Designation of Origin (PDO) Nemea**Grape Varieties:** 100% Agiorgitiko**Vineyards:** Nemea region at a 2,132ft of altitude**Main type of soil:** Clay**Age of vines (average):** 32 years**Yields:** 54 hl/ha**Harvest dates:** Middle of September**Alcohol:** 13.50%**Total acidity:** 5.51 g/l**pH:** 3.54

Vinification/Maturation: Alcoholic fermentation and extraction in stainless steel vats at 23°C. Total extraction time 12 days. Full malolactic fermentation in barriques. Maturation in neutral French barriques for 12 months. The wine matured in bottle for a further 2 months in our cellar.

Tasting notes: The colour is bright, deep morello cherry-red. The nose reveals aromas of blackberries, raspberries and ripe strawberries with just a touch of tobacco and spices such as clove and cinnamon. It is a medium-bodied wine with elegant structure, balanced acidity and very ripe, elegant tannins. The finish is moderately-long, dominated by red fruits and followed by sweet vanilla and black pepper.

