

GRANDE RESERVE DOMAINE HARLAFTIS

VINEYARDS

The Agiorgitiko grapes are harvested from sustainable and organically certified family owned vineyards in the Nemea appellation. 25+ year old vines.

SOIL

Harlaftis grows Agiorgitiko in the well-drained, high altitude (350m) limestone soils of Nemea.

CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters. In Nemea there is an average annual temperature of 15.8C and a mean annual rainfall of 675mm.

VINIFICATION METHOD

The grapes are harvested only when they have reached their optimum ripening point. Immediately upon arrival at the winery, the grapes are placed on a sorting belt and the intact fruit is transferred to the press. Fermentation takes place in French oak barrels, after which the wine is left to age for 2.5 years in the barrels and a further 1.5 years in the bottle.

SERVING SUGGESTIONS

Pairs well with duck, baked potatoes, lamb shoulder with cheese, boar, T-Bone steak, grilled beef.



TASTING CHARACTERISTICS:

Aromas of mellow, ripe plum, cassis and raisin with a chocolate and roasted almond finish

Soft and rich mouth feel

DOMAINE HARLAFTIS 

TYPE :
RED WINE

CATEGORY :
P.D.O. NEMEA

VARIETY :
100% AGIORGITIKO

PRODUCER :
DOMAINE HARLAFTIS

ALCOHOLIC VOLUME [%]: 13

SERVING TEMP :
14C

BOTTLE SIZE :
750ml

HARLAFTIS

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