

CAB. SAUVIGNON

DOMAINE HARLAFTIS

VINEYARDS

The Cabernet grapes are harvested from the sustainable and organically certified family vineyards in the Nemea appellation region of the Greek Peloponnese from 20 year old vines.

SOIL

Harlaftis grows Cabernet Sauvignon 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

Thanks to the systematic monitoring of the vineyard throughout the year, the grapes are harvested the moment they have reached their optimum ripening point in terms of sugars and tannins. After classic red vinification in 50-hectoliter stainless steel fermenters, the wine is left to age in 225-liter French oak barrels for 12 months, followed by a further 12 months in the bottle.

SERVING SUGGESTIONS

Pairs well with meat and poultry dishes in red sauce, barbecues, cheese, and with pasta. Ideal with a dish of lamb chops, pomegranate glaze and rosemary. Enjoy after decanting to a carafe.



TASTING CHARACTERISTICS:

Mature, round and rich in the mouth

Long aftertaste

Nose of plum, black pepper, roasted almond and vanilla

DOMAINE HARLAFTIS



TYPE :
RED WINE

CATEGORY :
P.G.I. PELOPONNESE

VARIETY :
100% CABERNET SAUVIGNON

PRODUCER :
DOMAINE HARLAFTIS

ALCOHOLIC VOLUME [%]: 12.5

TEMPERATURE :
16-18C

BOTTLE SIZE :
750ml, 1.5lt

HARLAFTIS

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