

HGEMON NEMEION ESTATE



TYPE :
DRY RED WINE

CATEGORY :
P.D.O. NEMEA

VARIETY :
100% AGIORGITIKO

PRODUCER :
NEMEION ESTATE

ALCOHOLIC VOLUME [%]: 14

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 5

RESIDUAL SUGAR [GR / LT]: 1

NEMEION ESTATE

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VINEYARDS

Biologically certified vineyards in the Petri, Koutsi and Karfoxilia areas of Nemea in the Peloponnese region of Greece. Altitudes of 400-600m.

SOIL

Light limestone soil with good drainage.

HARVEST

October, hand harvested.

VINIFICATION

The grapes are hand picked at the end of October, transported in boxes to the winery and laid out on a large 10 meter canvas where they are de-stemmed and screened. The grapes are transported by hand around the winery without the aid of pipes or machinery. The grapes are then pressed and refrigerated at 10C for ten days in inox tanks. Fermentation begins with an increase in temperature to 25C and using only the natural yeasts found within the grape. Battonage takes place three times a day, for fifteen days and the wine remains in the tank for a further month. After this, the wine is transferred to new French oak barrels where malolactic fermentation occurs. The wine is then matured for two years in the barrel before being bottled and released after a further 24 months.

SERVING SUGGESTIONS

Pairs well with intense flavors, red meats, game, hard cheeses, chocolate and desserts with chocolate sauce.



TASTING CHARACTERISTICS:

Complex bouquet of cherry with prune and peppery notes

Supple, round, forthcoming with hints of vanilla, oak, mocha and butterscotch

