SAUMON 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 (315m) 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 early in the morning the moment that they have reached their optimum ripening point in terms of sugars and tannins. They are only subjected to very light pressure in order to achieve the desired color. Fermentation takes place in controlled temperatures in order to preserve the aromas and the freshness.

SERVING SUGGESTIONS

Pairs well with pasta and seafood dishes including roasted octopus, Santorini cherry tomatoes, mizithra, spaghetti, tagliatelle with lobster, salmon.



DOMAINE HARLAFTIS

TYPE: ROSÉ WINE

CATEGORY:

P.G.I. PELOPONNESE

VARIETY:

100% CABERNET SAUVIGNON

PRODUCER:

DOMAINE HARLAFTIS

ALCOHOLIC VOLUME (%): 13

SERVING TEMP:

10-12C

BOTTLE SIZE:

750ml

HARLAFTIS

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TASTING CHARACTERISTICS:

Very fresh aromas

Delicate, floral nose

Cool mouth

