



## Porfyros 2018, Organic (BIO) Dry Red wine, PGI Peloponnese

Variety	Agiorgitiko, Merlot, Cabernet Sauvignon, Syrah
Vineyards	Family owned organic vineyards. Agiorgitiko from Ancient Nemea, Merlot, Cabernet and Syrah from Ancient Mantinia
Age of vines & pruning	Average 25 years old, double cordon
Soil	Ancient Nemea calcareous silt clay, Ancient Mantinia sand clay loam
Weather during the specific vintage	Very rainy winter, dry spring, rainy summer, hot during harvest
Harvest	Manual in 18 kg boxes, average yield 5000-6000kg/ha
Vinification method	Classic red vinification
Maturation	14 months in oak ( 50%new-50% used, 90%french-10%american), 12 months in bottle
Total production	12000
Analytical data	Alcohol: 13,5% Titratable Acidity: 5,32g/l Residual Sugar: 2,18g/l pH:3,66

Tasting Notes:Deep ruby red, blackberries, tobacco, spices, rich smooth tannins, long elegant finish

