

1ST ATHLOS

RED DRY WINE



AGIORGITIKO

APPELLATION

KOUTSI

INDICATION

PDO NEMEA

HARVEST YEAR

2019

MATURATION

18 MONTHS IN BARRELS & AMPHORA



VINIFICATION

Vinification takes place in a stainless tank and controlled temperatures. The stay of the wine with the stems continues even after the wine has been de-fermented. Throughout the vinification, periodic pigages and total resets are carried out. The aging of 50% of the wine takes place in amphorae and the remaining 50% in French oak barrels for 18 months.



ORGANOLEPTIC CHARACTERISTICS

Intense red color. Rich aromatic palette with fine notes of red fruits, pomegranate and white flowers harmoniously interwoven with earthy hints of mushroom and aromatic herbs. Powerful and full-bodied with sweet, ripe and velvety tannins. Ripe fruity in the mouth with notes of tart plum but also sweet notes of coffee and berries. Long aromatic return of both tobacco leaf and chocolate but also earthy notes.



RECOMMENDED SERVING

Pairs well with medium-roasted red meats, game, and spicy yellow cheeses. Served at 16-18°C.



SPECIFICATIONS

Alcohol	14.2%	v/v
Reducing Sugars	1.80	g/L
Total Acidity	5.30	g/L
pH	3.61	



VINEYARD

Altitude 380m. in the area of Koutsi. Sloping, east orientation, with clayey and gravel soil, cup-shaped configuration and strict pruning for small acre yield. The plants have been hardened by the lack of water and the complete lack of any fertilization.

