

APOCALYPSIS

RED DRY WINE



BARAFAKAS
WINERY



AGIORGITIKO

APPELLATION
INDICATION
HARVEST YEAR
MATURATION

NEMEA
PDO NEMEA
2018
12 MONTHS IN BARRELS



VINIFICATION

Vinification takes place in a stainless steel tank. The pre-fermentation extraction takes 5 days. Alcoholic fermentation takes place at a controlled temperature of 22-24°C. Fermentation is completed and the wine remains on the lees for an additional 5-8 days. The wine is then separated from the grapes. Aging of the wine in tank for 5-6 months followed by aging of the wine in 225 and 300lt French oak barrels. Maturation from 12 to 15 months.



ORGANOLEPTIC CHARACTERISTICS

Bright red color. Expressive and generous, fruity with notes of red fruits, pomegranate but also subtly floral. Honest in the mouth with ripe and crisp tannins. Beautifully structured medium, with sweetness and aromas that harmonize perfectly with the taste sensation. Fruity with hints of vanilla and an aromatic return of peach compote.



RECOMMENDED SERVING

Matches well with lamb, red meats and game, red spiced sauces and oily foods.
Served at 16-18°C.



SPECIFICATIONS

| | | |
|-----------------|-------|-----|
| Alcohol | 13.6% | v/v |
| Reducing Sugars | 0.20 | g/L |
| Total Acidity | 5.50 | g/L |
| pH | 3.6 | |



VINEYARD

Altitude 380-400m. on the slopes of Prophet-Ilia. Soil is the mixture of clay, sand and silt soil which consists of additional organic matter and is very fertile compared to other types of soil. Usually, the harvest takes place after September 15, taking grapes of high phenolic ripeness and ripe, medium fruit. The wine is aged in the bottle for at least 2 years before it's release.

