

THOUSAND YEARS

DRY RED WINE



BARAFAKAS
WINERY



AGIORGITIKO - CABERNET SAUVIGNON

APPELLATION
INDICATION
HARVEST YEAR
MATURATION

NEMEA
PGI PELOPONNESE
2019
15 MONTHS IN BARRELS



VINIFICATION

Pre-fermentation extraction for 3 days, followed by fermentation of the wine with the grapes until the fermentation, at temperatures of 20-24°C. This is followed by separation of the wine from the stems, and the wine is decanted into French and American oak barrels of 225lt, where it remains for a period of 15 months.



ORGANOLEPTIC CHARACTERISTICS

Deep red color and rich aromatic profile. Rich palette of aromas of sour cherries, gooseberry, mint, chocolate and cedar wood.



RECOMMENDED SERVING

Matches well with beef steaks or burgers, with burgers, beef or lamb chops, hard and blue cheeses.
Serve at 16-18°C.



SPECIFICATIONS

Alcohol	13% v/v
Reducing Sugars	1.1 g/L
Total Acidity	5.25 g/L
pH	3.45

