



AGIOKLIMA

AGIOKLIMA DRY RED WINE



GRAPE VARIETY:
SYRAH, MERLOT, AGIORGITIKO



WINEMAKING:

Deep ruby color with purple highlights. Fermented in stainless steel tanks with selected yeasts. After fermentation, malolactic fermentation follows, then clarification and filtration. Finally, 3 months of maturation, then stabilization and bottling.



TASTE CHARACTERISTICS:

Deep ruby color with purple highlights. Rich flavor with excellent structure, balanced acidity, and long aftertaste. Dominated by notes of red berries and cherries, accompanied by the vibrant note of blackcurrant.



PAIRS WITH:

Ideally paired with grilled meats, pasta, and rich red sauces. Also pairs excellently with eggplants and mushrooms.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Early August



MATURING

3 months

ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
12.5 %Vol	4.5 gr/l (expressed as tartaric acid)	3.67	2.5 gr/l



*That for the production of this wine we are not using any milk, egg products or other animal byproducts

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)