

Oenoforos Winery

Angelos Rouvalis



IANOS

DESIGNATION: Regional Wine of the Peloponnese

VARIETAL: Cabernet Sauvignon 100%

VINTAGE: 2004

ALCOHOL: 13.50%

HARVEST & WINEMAKING: Produced from Cabernet Sauvignon, grown on the slopes of Aegialia above the town of Egion. Situated at an altitude of 500-850m (1600-2800ft) on the north-facing slopes of the Peloponnesian mountains, the vineyards stand like balconies above the Gulf of Corinth. They enjoy a unique climate: in summer they experience the cool northern breezes off the Gulf and, at the same time, are protected from the southern heat by the high east-west ridge of the Peloponnesian mountains.

The grapes are harvested between the end of September and the first ten days of October, after the state of ripeness has been monitored closely. They are hand-picked and delivered to the winery the same day. After being destemmed and lightly crushed the grapes are put into steel fermentation tanks. With the end of the alcoholic and malolactic fermentation the wine is aged in oak barriques for 12 months before being filtered and bottled.

CHARACTERISTICS: The wine has a dark violet color with ruby notes. On the nose it is characterized by the typical aromas of the Cabernet grape complemented by red and green peppers, and with hints of caramel, chocolate and red berries. It is rich in the mouth, with powerful but sweet tannins, and a strong aftertaste.

FOOD PAIRINGS: The wine is a good accompaniment to red meat dishes, and pasta with rich sauces, game, and hard cheese.



asproolithi

DESIGNATION: Appellation d'Origine Patras de Qualité Supérieure

VARIETAL: Roditis 100%

VINTAGE: 2008

ALCOHOL: 11.50%

HARVEST & WINEMAKING: Produced from the Roditis grape, an indigenous variety of Greece that is planted in many areas but which achieves perfection on the slopes of the Peloponnesian mountains overlooking the Gulf of Corinth. Accordingly, this region has been assigned an appellation of origin.

The vineyards from which the Roditis grapes originate for the making of the Asproolithi wine are situated in the highland area above the town of Egion at an altitude between 500-850m (1650-2800ft). Aspect, altitude and the varied terrain make for a multitude of different 'terroirs' and allow for the slow ripening of the grapes to permit the production of a wine full of character and finesse. The name 'Asproolithi' means 'white stone', and recalls the many outcrops of white limestone and the dry stone walls of the region. The soils are a mix of sand, gravel and alluvial clay laid down over an underlying limestone massif.

The harvest takes place in early September. The grapes are collected and carefully placed in small crates. They are taken directly to the winery and pressed immediately on arrival. After pressing, a classic white vinification takes place at low temperatures in stainless steel tanks.

CHARACTERISTICS: A delightfully fresh white wine with good mouth feel comes to 'irritate' the nose and palate with exotic fruit aromas of pineapple and kiwi with a characteristic strong backbone of citrus associated with Roditis. There is also a distinctive minerality coming from the typicity of the region.

FOOD PAIRINGS: An ideal wine to go with fish and seafood; excellent with sushi.

