

GWC



Agiorgitiko

Grape Variety:

AGIORGITIKO, the noblest native red grape variety of Greece.

Status:

Appellation of Origin Nemea of High Quality

Vineyards:

In the Nemea region of Corinthia, in the north east of the Peloponnese, in the high mountainous vineyards at a height of 1450-2150 ft., the noted Agiorgitiko grape has been continuously cultivated for some five centuries.

The underlying limestone massif is covered with a thin layer of alluvial clay and sand. Both aspect and altitude play an important part in the character of the wine. The grapes ripen late toward the end of September and early October.

Characteristics:

The wine is characterized by its rich and complex bouquet, its fruitiness, its unique body, soft tannins, and deep red color. The nice balance of its fruitiness and maturation properties are particularly appealing. Some spicy notes, reminiscent of cinnamon, and cloves are present in the finish. It has superb mouth feel.

Food:

Excellent with red meat dishes, smoked meals, game and strong flavored cheeses, but due to its character it will also accompany a broad selection of main courses. Serve at 55°-60°F.



NEMEA, GREECE