

Oenoforos Winery

Angelos Rouvalis

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Cabernet Sauvignon

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.



NESTOR IMPORTS

Old World Greece - New Generation Wines

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