NEMEA RESERVE, AOC NEMEA 2016

Cavino S.A., Achaia, Greece

LCBO # 245787 │ **13.5% alc./vol.** │ **$15.95** │ **Release: 13-Nov-2021**

"It can never be overstated the extraordinary awe of this place and this vineyard in the Egialia hills so the wines are beholden to a higher calling. They simply reek of antiquity and yet fruit forward modern ability. This is both old school and far out." **Score – 88p (Michael Godel, WineAlign, 2020)**

Deep purple with vibrant red hues. Aromatic notes of red fruit syrup, lavender, dark chocolate. Elegant, with good structure and soft tannins. The finish offers a long after-taste of roasted fruits.

Terroir:

The incredibly beautiful and captivating region of Nemea is actually the namesake of its main grape, Agiorgitiko, which, literally, means the grape of St. George (Agios Georgios) and originates from the city of Nemea, formerly called Agios Georgios – St. George. The vineyard is located at Sub-mountainous Nemea - altitude 300 - 500 meters and has sandy soils with some clay and gravel.

Vinification:

100% Agiorgitiko (St. George) grapes from our best vineyards with best maturation (mostly from cool areas) of the Nemea region are carefully picked by hand. Traditional basket harvesting. Then the destemmed and gently crashed grapes stay 2 days at low temperature before the start of alcoholic fermentation. Skins rest with the wine until the end of the fermentation. The wine stays in French and American oak barrels with its fine lees for 14 months. A careful racking from the barrels sends the wine to the bottle for further maturation of at least 12 months.

Variety: Agiorgitiko 100%.

Residual sugar: 3 g/L

Serving suggestion and food pairing: Serve at 18°C and decant well for ~1 hour. Enjoy with grilled meat, traditional roasted and oven meals, poultry and medium ripen cheeses, especially smoked Metsovo Greek cheese.

Michael Godel, WineAlign	**88p**
Mundus Vini '14 '16 (11&10vntg)	**GOLD**