



SOKOS AGIORGITIKO 2023

PDO Nemea

Vineyard Viniculture Sokos S.A., Greece

eCommerce # 40735 | 12.5 % alc./vol. | \$18.95 *subject to change

Ruby colour, low clarity, shiny look, bouquet of aromas, balanced taste with elements of dry fruits and nuts, full bodied slightly oily, with long-lasting aftertaste of berries.

Terroir:

Grapes came from Peloponnese, vineyards of Nemea fields. Nemea has a typical Mediterranean climate, with mild winters, short springs, warm to hot summers, and long autumns. Middle of three zones of different elevations, the so-called 'semi-mountainous' zone, at elevations of between 450 and 650 meters.



Vinification:

Red vinification at medium temperature, preparation in tanks, shift in oak barrels, preparations for maturing in oak barrels. 6 months ageing.

Variety: Assyrtiko 100%

Residual sugar: 1.8 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for any type of grilled meats, from pork to lamb, red sausages and poultry, casserole and stews, pasta and yellow cheese.