



Atelier Mavro Kalavritino-Cabernet Sauvignon 2016

PGI Achaia

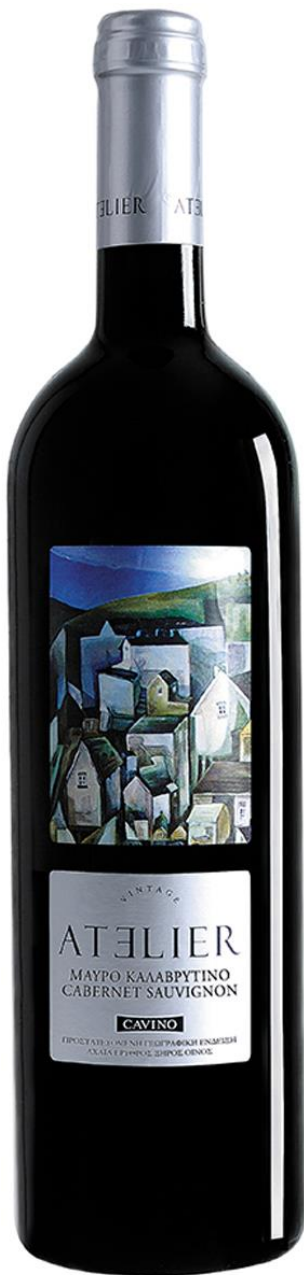
Cavino S. A., Achaia, Greece

eCommerce # 435965 | 13% alc./vol. | \$14.95

Deep red colour, violet hues. Aromatic notes of red fruits, chocolate, vanilla. Full-bodied, balanced with well-processed, mild tannins. The woody long finale.

Terroir:

Achaia, Mountains of Egialia, altitude 750 - 900 meters.



Vinification:

Separate vinification of each variety. Extraction ~6 days in controlled conditions. Final mixing after alcoholic and malolactic fermentation. Half aged ~8 months in oak barrels.

Variety: Mavro Kalavritino 60%, Cabernet Sauvignon 40%

Residual sugar: 3.5 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for pasta, meat stews and yellow cheese.