



KAPPA P62, PGI Macedonia 2010

Pavlou Estate, Florina, Greece

eCommerce # 449065 | 13.0% alc./vol. | \$20.80

Blend of indigenous Xinomavro and Shiraz. Elegant cherry, plum and currant flavours with spicy notes. Smooth, harmonious with a very pleasant aftertaste.

"Syrah's plummy flavours fill out Xinomavro's lean tannic structure, lending this a modern plushness. An underlying broad earthiness tethers it to northern Greece." (Wine & Spirits Magazine, Year's Best – Greece category)

"A bright, elegant red, with delicious red cherry, plum, and currant flavours, backed up medium grained tannins. Has a long, spice-filled finish" (Kim Marcus, Wine Spectator)

Terroir:

Agios Panteleimon – Amyndeon is located in the north-western corner of Greece, at 650 m altitude, 120 km West of Thessaloniki. The hills of Agios Panteleimon are nestled between two lakes: Petres and Vegoritis.



Vinification:

Grapes are harvested manually in 20 kg "cassettes". Indigenous (native) yeast fermentation in stainless steel vats under temperature control for ~2 weeks. Aged in medium-toasted French and US oak barriques for 12 months followed by minimum 6 months aging in the bottle.

Variety: Xinomavro 50%, Shiraz 50%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect accompaniment for roasted or grilled meats, mature hard cheeses, and pasta with red sauces.

Wine Spectator
www.winespectator.com
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