



DOMAIN MEGA SPILEO CABERNET SAUVIGNON, ACHAIA, 2010
Cavino S.A., Achaia, Greece

LCBO # 539924 | 15.0 % alc./vol. | \$27.95 | Release: 03-Feb-2018

«...Despite its relative youth in the vertical, this seems to be a more restrained and balanced style than some earlier vintages. It shows beautiful mid-palate finesse. At times, it seems understated. Yet, it's quite lovely. Just when I thought it was declining with air, it improved. It still has a real backbone and it still has that oak overlay, but it shows well right off the bat, too. Then, it develops and gets better, pulling in some of the cream. Drink the 2005, 2007, or 2008 just now, but this is approachable and very pleasing.»

Score – 90p (Mark Squires, eRobertParker.com, Apr 2016)



Terroir:

The single vineyard of Mega Spileo in Kalavrita in Peloponnese that was used by Holy Cave Monastery of Mega Spileo for 500 years for production of its famous wines. Unique climatic and terroir conditions, no chemical treatment, limited production. Yield: 4.5t/ha. Altitude 850 meters.

Vinification:

Select grapes after destemming are cold soaked and then fermented to dry. The wine then racked into new French and American oak barrels for malolactic fermentation and maturation for ~26 months, followed by >24 months in the bottle. Not processed by intensive filtration or cold.

Variety: Cabernet Sauvignon 100%

Residual sugar: 2.5 g/L

Serving suggestion and food pairing: Ready for drinking now and will last for another 15 years getting more complexity and finesse. Serve at room temperature after Decanting for 1 hour. Excellent with game meats, grilled steak fajitas with roasted chipotle salsa.

Robert Parker '16

Mundus Vini '17

TEXSOM International Wine Awards '17 (09vntg)

Berliner Wein Trophy '16 (09vntg)

90p

GOLD

Best Cabernet

GOLD



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