



NEMEA AGIORGITIKO 2020

Nemea, Peloponnese

Cavino S.A., Achaia, Greece



LCBO # 588723 | 13.0% alc./vol. | \$14.95 | Release: 04-Feb-2023

Crafted from Agiorgitiko grapes from the mountains of Nemea P.D.O. According to the ancient Greek myth Nemea-Agiorgitiko wine from Nemea, Peloponnese is so rich, dark, soft and mysterious because its vines were stained by the blood of the slewed by Hercules lion.



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 best vineyards (mostly from cool areas) of the Nemea region are carefully picked by hand at mid-September. After delivery, the grapes are pressed and vinified in the tank for about 10 days under controlled conditions.

Variety: Agiorgitiko 100%.

Residual sugar: 3.5 g/L

Serving suggestion and food pairing: Bright, expressive and ready to drink now, or can be kept couple of years if softer tannins are preferred. Serve at 16°C with grilled and roasted meats, veggies dishes and mid ripen cheeses.

Berliner Wein Trophy'17 (15vntg)

GOLD

Wine Awards of India'18 (15vntg)

GOLD