

Representing Star Producers Globally,



Servicing Star Markets Locally

NEMEA GRANDE RESERVE, AOC NEMEA 2011

Cavino S.A., Achaia, Greece

eCommerce # 892793 | 13.0% alc./vol.



"Medium to deep ruby colour starting to fade at the rim. Layered nose with dry spices, red and dark berries with some floral notes. Full bodied and dense with a rounded texture, fine tannin, digest and fresh with an approaching complexity, fine spiciness and a long nuanced finish" **(Tasted 100% Blind by Andreas Larsson on 2010 vintage, 2017)**

"It never ceases to amaze me how Cavino can give so much effort, time and patience for so little." **(Michael Godel on 2010 vintage, Wine Align, 2018)**



Terroir:

Mountains of Nemea altitude 750-900m. Small vineyards, Yield: 40hl/ha. Traditional basket.

Vinification:

100% Agiorgitiko (St. George) from our best vineyards with best maturation (cool areas) of Nemea region, picked by hand, destemmed and gently crashed, 3 d. at low temperature before fermentation. 24 mnths in French oak on the lees. Gentle racking from the barrels to the bottle for ageing of at least 18 months.

Variety: Agiorgitiko 100%

Residual sugar: 3.5 g/L

Serving suggestion and food pairing: Serve at 17°C. Enjoy on its own after decanting or with game dishes, grilled meat, traditional roasted and oven meals and yellow cheeses, including traditional Greek smoked cheeses from Metsovo or Vermio.

Tasted 100% Blind by Andreas Larsson'17 (10vntg)

91p

Berliner Wein Trophy'17 (10vntg)

GOLD

Michael Godel, Wine Align'18 (10vntg)

89p

Featured on Wine Align website in special banner (10vntg)

Featured in Vntgs Mgzn in "Europe Less Travelled" (10vntg)

Natalie MacLean.com'15'17'18 (08&09&10vntg)

90p & Best Value





NEMEA GRANDE RESERVE, AOC NEMEA 2011

eCommerce # 892793 / LCBO # 295618

CANADIAN ACCOLADES

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| <p>World Wine Awards of Canada '15</p> |  <p>On 2008 vintage: "GOLD VALUE"</p> |
| <p>Natalie MacLean, October '18 '17 '15</p> |  <p>On 2010 vintage: Cavino Nemea Grande Reserve 2010 is a full-bodied red produced from 100% Agiorgitko (also called St. George) wine grapes. Look for ripe red cherries, dark fruit and vanilla flavours on this food-friendly red. Drink now and for the next three years. Food pairings: lamb stew, barbecued beef, sausage casserole.</p> <p>On 2009 vintage: Mocha and chocolate on the nose and palate of this full-bodied Greek red wine with toasty oak aging. Attractive tart cherry, dry earth and dried herbs on the nose and palate of this balanced, full-bodied and supple wine. Decant 1 hour. Pair with grilled meats.</p> <p>On 2008 vintage: Attractive tart cherry, dry earth and dried herbs on the nose and palate of this balanced, full-bodied and supple wine. Decant 1 hour. Very nice. Score - 90 points, www.nataliemaclean.com</p> |
| <p>Marc Chapleau, September '15</p> | <p>On 2008 vintage: Wooded nose, an evolution, a leather aroma, also some complexity; flavors to match, taut and slightly astringent, suggesting that this is an Italian - from the north. (or it's Agiorgitiko, Greece) Delicious, calls the same food if it is not strong, but he drinks very well alone, by itself. Score - 90 points, www.winealign.com</p> |
| <p>Michael Godel, '14, '15, '17, '18</p> | <p>May 2018:</p> <p>It never ceases to amaze me how Cavino can give so much effort, time and patience for so little. This varietal agiorgitiko Grande Reserve is grown in the Peloponnese and treated with Italian or Spanish like Riserva/Reserva reverence. Eighteen months in oak plus 12 more in bottle before release and now we are at eight years for under \$20. You certainly note the vanilla-lavender-creosote-graphite-eucalyptus-espresso-chocolate reach but also the relevance of acidity, tannin and ultimately structure. Dried fruit, liquorice, mountain garrigue and steeped tannic tea are all in the mix. As a reminder, it's still just \$18. Drink 2018-2020. Tasted May 2018. Score – 89 points.</p> |



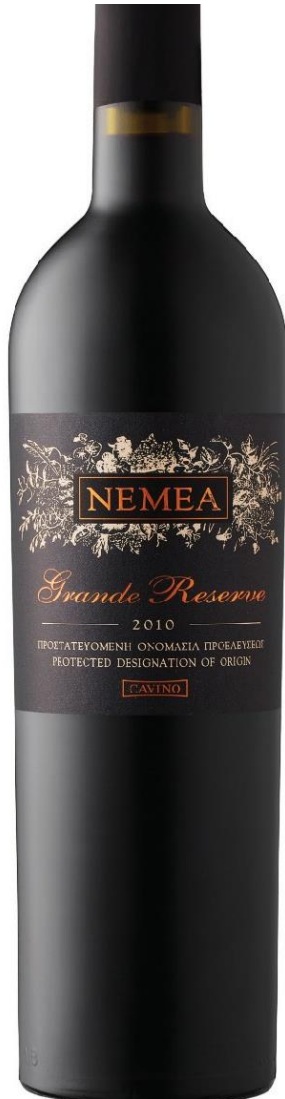
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| <p>Michael Godel, '14, '15, '17, '18</p> | <p>On 2009 vintage:</p> <p style="text-align: center;">June 2017:</p> <p>Cavino's Grande Reserve is a varietal agiorgitiko grown in the Peloponnese and treated with Chianti Classico Riserva like relevance. Eighteen months in oak plus 12 more in bottle before release is one thing but at this stage we are at well past the 30 month stretch, into and years beyond Gran Selezione territory. I use the CC comparison because of the noted idealism of endemic varietal, low and slow aging and the mellow rusticity developed from resolved tannins melted into original fruit. The dried drupe aspects, liquorice, dusty mountain brush and tea plus still striking acidity all add up to rendered beauty. Just a touch of chocolate lingers too. And it's \$18. Drink 2017-2020.</p> <p>On 2008 vintage:</p> <p style="text-align: center;">November 2014:</p> <p>Nemea strikes again. Dark rust, earth juiced on and of the rocks. Like Sangiovese with attitude, made by Romans, like Syrah the way it was made in mythological times, by Greeks. A classical garden. This is actually quite modern and expressive for Agiorgitiko. Acts as if it were a touch clay (or amphora) baked but it's really just a Peloponnese take on oak aging (18 months) and further bottle rest (12 months). This is right in its window and will be friendly for three to five years more. What a steal.</p> <p style="text-align: center;">April 2015:</p> <p>St. George persists as a tremendous deal in Peloponnese red. Rustic charm and righteous liqueur fill the air from drift to waft. Prime Agiortiko acidity and fine grained tannin. This will live for 7-10 years. Drink 2015-2018.</p> <p style="text-align: center;">May 2015:</p> <p>"Tasted once again, this time beside the \$15 Nemea Reserve 2009, a wine that shows the subtle difference, namely the antiquity and rust that pronounces in the GR. If the fruit is cleaner and more direct in the Reserve, in the GR it is more like Schetos, black and strong. Try it at @BarqueButchers. Drink 2015-2018. Score - 90 points, www.winealign.com</p> |
| <p>Sara d'Amato, September '15</p> | <p>On 2008 vintage: A mid-weight agioritiko from the southern region of the Peloponnese. Dry with an impressive intensity and depth of flavours given the price - a hallmark of these Grecian reds. Notes of dried berries, plum and a touch of prune, plump black olives and saline and wild sage. A very drinkable wine - age has been kind. Re-tasted September 2015. Score - 89 points, www.winealign.com</p> |
| <p>Steve Thurlow, May '15.</p> | <p>On 2008 vintage: The red wines from Nemea in the Peloponnese are made from the indigenous grape agioritiko. This grand reserve shows modern styling with generous oak spice to complement the mature red berry fruit. Tobacco, cinnamon and black pepper are all nicely integrated with the fruit aromas with a hint of cranberry jam. It is midweight juicy and drinking just right now. Score - 89 points, www.winealign.com</p> |

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Featured in Vintages Magazine in “Europe Less Travelled”

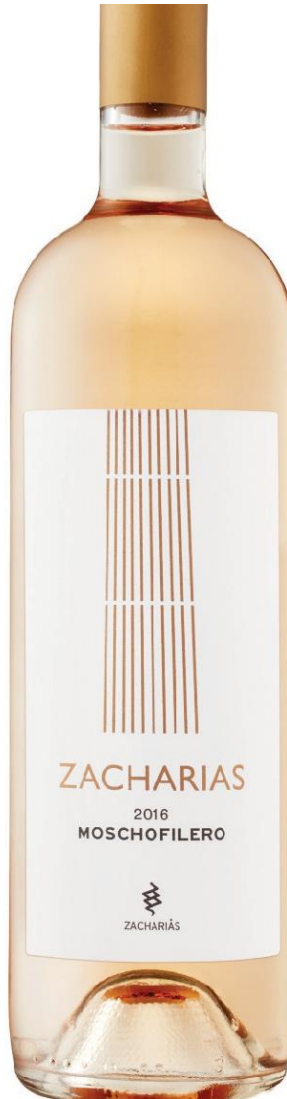


**CAVINO NEMEA
GRANDE RESERVE 2010**
PDO Nemea

Made from 100% Agiorgitiko, which is the traditional grape of the Nemea region on the Peloponnese peninsula. A firmly structured wine brimming with dark fruit and vanilla.

**16 out of 20 (Julia Harding, MW,
jancisrobinson.com)**

Medium-bodied & Fruity
295618 (XD) 750 mL \$17.95



ZACHARIAS MOSCHOFILERO 2016
PGI Peloponnese

The aromatic Moschofilero grape thrives in the highlands of the Peloponnese peninsula and is presented here in a wine abounding with floral and citrus notes.

90 points (Decanter World Wine Awards)

Aromatic & Flavourful
548222 (XD) 750 mL \$14.95
New at Vintages



Vineyards in the Peloponnese.
TOP: A colourful street in the
village of Kritsa, in Crete.



FOR COMPLETE TASTING NOTES AND TO ORDER ONLINE, SEE PAGE 48.

VINTAGES 21

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Featured on Wine Align website in special banner



NEMEA
Grande Reserve
2010
ΠΡΟΤΕΤΥΩΜΕΝΗ ΟΝΟΜΑΣΙΑ ΠΡΟΕΛΕΥΣΕΩΣ
PROTECTED DESIGNATION OF ORIGIN
CAVINO

Vintages release August 18TH
The Best Value
Handpicked grapes
grown at 600M elevation
"So much... for so little"
Michael Godel, WineAlign
\$17.95 VINTAGES 295618