



## MEGA SPILEO III CUVÉE 2015

**Cavino S.A., Achaia, Greece**

**14.5 % alc./vol.**

*“The three varietal blend breaks down as mavrodafne and cabernet sauvignon (40 per cent each) plus agiorgitiko. The liquid chalk shapes into classic Achaia red wine though the mavrodaphne really stands apart. The notes of orange, pomegranate, currant and cranberry develop their combined keen sense of locale tartness. This carries sensory development and a right meets proper sheen, where old and new school meet at the twain. Drink 2017-2019.”*

*(Michael Godel about 2014 vintage, Wine Align, 2017)*



### **Terroir:**

The Cuvee III is coming from the area around famous Mega Spileo vineyard. The 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 wines. First official mentions of the monastery winery date from 1550. Unique climatic and terroir conditions, no chemical treatment, limited production. The planting density is 4,100 vines per hectare. Altitude over 800 meters.

### **Vinification:**

Harvested by hand in the middle of October. 24-48-hour pre-fermentation at low temperature followed by classical red wine vinification. The malolactic fermentation and ripening in new oak barrels (80% French and 20% American oak) over 16 to 24 months. In addition, the wine matures in the bottle for at least 24 months.

**Variety:** Cabernet Sauvignon 40%, Mavrodafne 40%, Agiorgitiko 20%

**Residual sugar:** 8 g/L

**Serving suggestion and food pairing:** Ready for drinking now or during the next 5 years. Its tannins, linear and elegant assure a pleasant pairing with different plates (cooked or grilled meats, pastries, matured cheeses).

**Berliner Wein Trophy '16**

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