

Representing Star Producers Globally,



Servicing Star Markets Locally

DOMAIN MEGA SPILEO CABERNET SAUVIGNON, ACHAIA, 2009 Cavino S.A., Achaia, Greece

15.0 % alc./vol.

"...It is one of my favorites in the vertical and a fine bargain. Showing strong oak nuances on the finish, it also follows the rest of the pattern of the winemaking here, with fine structure, persistence and some character as it airs out. This is not really quite ready or at peak, but it is certainly approachable. Drink it now if you will, but another year or two in the cellar wouldn't hurt. It's a potential beauty, if just a little backward. Just a little, though."

Score – 91p (Mark Squires, eRobertParker.com, Apr 2016)

*"Such varietal accuracy is an exceptionality of Stelios Tsisir's 'Megali Ambelos,' great vineyard gifted cabernet sauvignon. The plateau narrative spoken at 800m along the Diakofto-Kalavrita Road above Vouraikos canyon is not unlike the endemic vernacular but with a firm handshake and bold tannin. The palate is silky and pleasantly savoury, then tart but intensely so. The alcohol measures 15 per cent but is handled with refined power. Like Stelios there is a gentle, polite and powerful confidence with length to scamper up and down the Vouraikos slopes, up to the monastery and back. We're also dealing with 15-20 years of possibility. **Mega Spileo's is one of the top Greek cabernet sauvignon. Two are better than one. Drink 2017-2026.**"*

Score – 92p (Michael Godel, Wine Align, 2017)



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 & terroir conditions, no chemical treatment, limited production. Yield: 4.5t/ha. Altitude 850 m.

Vinification:

Select grapes after destemming are cold soaked & then fermented to dry. The wine then racked into new French & American oak for malolactic fermentation & 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

Michael Godel, Wine Align '17

TEXSOM International Wine Awards '17

Mundus Vini '16

Berliner Wein Trophy '16

91p

92p

Best Cabernet

GOLD, Best GR wine

GOLD



CAMPAIGN FINANCED WITH AID FROM THE EUROPEAN UNION

Representing Star Producers Globally,



Servicing Star Markets Locally

