

Representing Star Producers Globally,



Servicing Star Markets Locally



LYKOS CABERNET SAUVIGNON 2011

Lykos Winery, Evia, Greece

13.5% alc./vol.

Tasting notes:

Deep red colour with aromas of ripe red fruits, sweet spices, chocolate and vanilla. Full and rich bouquet with well structured tannins. Dense, ripe and exuberant with the distinct aromatic aftertaste of a unique mature wine.

Terroir:

The vineyards are located in island of Evia, in Central Greece, Vines benefit from southern exposure, and from gentle sea breeze. The unique cooperation of the indigenous/international blend, sun, earth, aura of Evia, particularly cold winter, human traditions with a grain of humor... all come together in the glass wonderfully.



Vinification:

Following the cold soak skin contact, vinification proceeds with small extractions for 4-5 weeks. Aging in new French oak barrels for 18 months followed by bottling and cellar aging for 6 months.

Variety: Cabernet Sauvignon 100%

Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect accompaniment for grilled meats, game with fruit-based sauces (like plum or quince) and aged yellow cheeses.



Concours Mondial de Bruxelles'08 (05vntg)

GOLD

Thessaloniki International Competition'09 (06vntg)

SILVER