



<u>BRAND NAME:</u>	PORFYROS
<u>COLOUR:</u>	Red
<u>TYPE:</u>	Still - dry
<u>REGIONAL DENOMINATION:</u>	Product of organic farming.
<u>GRAPE VARIETY:</u>	50% Agiorgitico (St.George), 17% Cabernet Sauvignon, 16% Cabernet Franc and 17% Merlot
<u>VINTAGE:</u>	2002
<u>DURATION OF MATURATION (if any):</u>	12 months in barrel and few months in bottle.
<u>ALCOHOL CONTENT:</u>	12,5% by vol.
<u>ACIDITY:</u>	5,85 gr./lt. as tartaric acid
<u>Ph:</u>	3,6
<u>RESIDUAL SUGAR:</u>	2,3 gr./lt.
<u>ANNUAL PRODUCTION:</u>	35.000 bottles
<u>OPTIMUM DRINKING:</u>	Although already pleasant, it will be at its best between 2006 and 2011
<u>SERVING TEMPERATURE:</u>	18-20°C
<u>BEST FOOD MATCHING:</u>	Fillet au poivre with Cognac sauce.

OTHER FOOD SUGGESTION:

Complex and intense, spicy dishes, based on red meat or game.

OTHER TECHNICAL DETAILS:

Using Agiorgitico, Cabernet Sauvignon, Cabernet Franc and Merlot vines planted in our family owned, organically cultivated vineyards in Artemisio, we create «PORFYROS» in a traditional, bourdeux - like manner.

Agiorgitico will be vinified on its own while the other three grape varieties will be vinified together. After destemming, grapes are moderate crushed and macerated. Fermentation is happening simultaneously with maceration at 26-28°C. After two or three racking, the wine is stored in new French oak, 225 or 300 lt. barrels, mainly from the Allier and Nevers forests. It remains there undisturbed for 14 to 16 months. Before release, maturation of the wine is completed with further aging in bottle, in the ideal conditions of our underground cellars.

TASTING NOTES:

Deep, dark crimson red. Intensity and complexity, wood, vanilla, pepper, and blackberries perfectly balanced. Velvety richness, ripe but firm tanning that are skillfully placed within the tight structure. Long, rich, complex finish. A true *vin de garde*, although very pleasant even now.