



## **FICHE TECHNIQUE**

<b>Brand Name :</b>	<b>14-18 h AGIORGITIKO</b> (Peloponnisos Regional Wine)
<b>Vintage :</b>	<b>2008</b>
<b>Region ( and Subregion ) :</b>	NEMEA ( Koutsi )
<b>Grape Variety :</b>	Agiorgitiko
<b>Alcohol Level :</b>	13,5 % vol.
<b>Acidity Level :</b>	6,2 g/lit <b>pH: 3,19</b>
<b>Sugar :</b>	2,07 g/lit
<b>Volume of Bottle :</b>	750 ml

### **Description of wine, vineyards, winemaking etc. :**

*AGIORGITIKO 14-18 h* illuminates the concept of polydynamic variety with reference to the Agiorgitiko grape.

These grapes, grown on the slopes of the mountainous Koutsi and Klimenti regions of Nemea, are harvested, processed and directed into vats, where the grape skins will remain in contact with the must for 18 hours, thus allowing the wine to acquire its final rosy hue.

*AGIORGITIKO 14-18 h* exhibits an intense rose color, a fruity aroma which is dominated by the flavors of cherry and gooseberry –both of which are typical of Agiorgitiko grapes that grow on these highlands – and lastly, a cool refreshing taste.