



FICHE TECHNIQUE

Brand Name :	GAIA S (Regional Wine of the Peloponnese)
Vintage :	2007
Region (and Sub region) :	NEMEA (Koutsi)
Grape Varieties :	Agiorgitiko 70% & Syrah 30%
Alcohol Level :	13,5 % vol.
Acidity Level :	5,0 g/l pH : 3,72
Residual Sugar :	3,7 g/l
Production :	7.614 numbered bottles
Volume of Bottle :	750 ml
Ex-cellar price:	> 12,0 €

Description of wine, vineyards, winemaking etc. :

Atop the South-Western slopes of Koutsi, at an altitude of 550 m. we cultivate our Agiorgitiko and our Syrah vines with an eye toward the creation of a red wine of an exceptional personality and a great ageing potential. The Agiorgitiko plot is 21 years old where the Syrah one, slightly younger, is 8 years old. The yield in both vineyards is closely monitoring so that it remains low, never exceeding 48-50 hl/he.

Prior to wine-making, harvested berries are chilled down to 8°C, in cooling chambers and then destemmed and cold soaked for 2-3 days at 12 °C.

The slow fermentation and the extended extraction are carried out in traditional oak fermentors, giving to the absolutely ripe grapes the chance to express their powerful character at full strength.

Afterwards, the new wine will mature for at least of 12 to 14 months (12 months for the 2006) in new 225 liter French oak casks from the Nevers and Allier forests. The wine undergoes Malolactic fermentation during its first winter of ageing. Ultimately, **GAIA S** is bottled directly from the cask without prior treatments such as chilling or filtration. In this way, we preserve the best of all the essential elements of our wine. Ageing potential: at least 12 years.