



## Cabernet Sauvignon Estate Hatzimichalis 2006

Nestled in the valley of Atalanti, Domaine Hatzimichalis is bordered by mountains to the north, south and west, and the Euboean Gulf to the east, providing a distinct setting for vine growing. The area was known in antiquity as an important wine-making region and is said to be the birthplace of Dionysus. After the estate's vines succumbed to phylloxera, Dimitris Hatzimichalis launched a massive re-planting offensive of both indigenous and international varieties in 1973.

The winery benefits from a range in elevations, microclimates and soils to produce vibrant whites vinified in stainless steel and juicy reds matured in French barriques.

[www.hatzimichalis.gr](http://www.hatzimichalis.gr)

WINE TYPE:	Dry red
VARIETALS:	100% Cabernet Sauvignon
ALCOHOL:	13.5%
REGION:	Atalanti Valley, Central Greece
CLIMATE:	Mediterranean
VINIFICATION:	Fermented in temperature-controlled stainless steel vinificator. Ages for 12 months in a mix of new and used French oak barriques originated from 4 different forests of Central France.
TASTING NOTES:	Deep, dense and concentrated with expressive aromas of blackberry, currants, black plum and a hint of freshly cured tobacco. An intense, sophisticated, and well-structured wine with rich and mouth-filling tannins, complex flavors and persistent finish.
SERVING SUGGESTIONS:	Serve at 61-64°F. Pair with lamb, spare ribs, grilled steak, and hard cheeses.