

NEMEA

DOMAINE HARLAFTIS

VINEYARDS

The Agiorgitiko grapes are harvested from sustainable and organically certified family owned vineyards in the Nemea appellation. 25+ year old vines.

SOIL

Harlaftis grows Agiorgitiko in the well-drained, high altitude (350m) limestone soils of Nemea.

CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters. In Nemea there is an average annual temperature of 15.8C and a mean annual rainfall of 675mm.

VINIFICATION METHOD

The grapes are harvested only when they have reached their optimum ripening point. Immediately upon arrival at the winery, the grapes are placed on a sorting belt and the intact fruit is transferred to the press. Fermentation takes place in stainless steel vats, after which the wine spends a further 6 months in older oak barrels.

SERVING SUGGESTIONS

An easy drinking and food friendly wine that is best served lightly chilled and paired with hearty salmon dishes, lighter meat-based fare and cheeses.



TASTING CHARACTERISTICS:

Aromas of ripe plum, cassis, pepper and red fruits

Light to medium bodied, and dry with a rich mouth feel

DOMAINE HARLAFTIS



TYPE :
RED WINE

CATEGORY :
P.D.O. NEMEA

VARIETY :
100% AGIORGITIKO

PRODUCER :
DOMAINE HARLAFTIS

ALCOHOLIC VOLUME (%): 13

SERVING TEMP :
14C

BOTTLE SIZE :
750ml

HARLAFTIS

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