

# PORFYROS

## DOMAINE SPIROPOULOS



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TYPE :  
DRY RED WINE

CATEGORY :  
P.G.I. ARCADIA

VARIETY :  
40% CABERNET FRANC  
30% CABERNET SAUVIGNON  
30% MERLOT

PRODUCER :  
DOMAINE SPIROPOULOS

ALCOHOLIC VOLUME [%]: 13.5

VOLATILE ACIDITY  
[ GR ACETIC ACID / LT ]: 0.59

TOTAL ACIDITY  
[ GR TARTAR. ACID / LT ]: 5.62

RESIDUAL SUGAR [GR / LT]: 2.31

pH: 3.32

DOMAINE SPIROPOULOS

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### VINEYARDS

Family-owned organic vineyards in the upland region of Mantinia, Arcadia, Greece. 650m altitude.

### SOIL

Clay and sand.

### CLIMATE

As a result of high elevations, the climate in Mantinia is more continental than Mediterranean. This is one of the coldest wine-growing regions in Greece, despite its relatively low latitude. Cool temperatures during summer slow ripening sufficiently for the grapes to retain their characteristic acidity, and harvest can sometimes come as late as October.

### HARVEST

September, hand harvested.

### VINIFICATION METHOD

After careful fermentation of organically grown Cabernet Franc, Cabernet Sauvignon and Merlot grapes from the Domaine Spiropoulos vineyards, the wines are barrel aged for fifteen months, blended, filtered and bottle aged for a further twelve months.

### SERVING SUGGESTIONS

Pairs well with braised beef, moussaka, lamb, blue cheese, gourmet burgers, roasted duck, steak.



### TASTING CHARACTERISTICS:

Full bodied and dry with aromas of spices, smoke and wood and a rich, velvety texture

Moderately tannic, round and balanced with pronounced blackberry flavors

