

# RED STAG DOMAINE SPIROPOULOS



DOMAINE SPIROPOULOS

TYPE :  
DRY RED WINE

CATEGORY :  
P.D.O. NEMEA

VARIETY :  
100% AGIORGITIKO

PRODUCER :  
DOMAINE SPIROPOULOS

ALCOHOLIC VOLUME [%]: 13.5

DOMAINE SPIROPOULOS

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## VINEYARDS

Privately owned organic vineyards in ancient Nemea and Achladia at altitudes of 336-406 meters.

## SOIL

Clay with good drainage.

## CLIMATE

The Nemea climate is characterized as sub-arid and sub-humid, with average annual precipitation of 700-800mm and an average temperature that ranges from 16-18C. Mild winters with warm and relatively dry summers.

## HARVEST

Hand harvested.

## VINIFICATION METHOD

After careful harvest and fermentation of the organically grown Agiorgitiko grapes, the wine is racked two to three times before being stored in new French oak barrels for twelve months, then transferred to the bottle for an additional six months of aging before release.

## SERVING SUGGESTIONS

Pairs well with grilled chicken, traditional Greek meze and lighter fare.



## TASTING CHARACTERISTICS:

Notes of red currants and black pepper with intense, complex vanilla, toasted wood and berry aromas

Soft tannins with a long finish

