



## Domaine Spiropoulos Porfyros 2006

Domaine Spiropoulos has been making wines since 1870 in Mantinia, in the Peloponnese. In 2007 they expanded to Nemea, opening a new winery in Corinthia for the production of red wines. Combined, over 150 acres of indigenous and international varieties are cultivated, including a vineyard reserved for near-extinct local varieties. Domaine Spiropoulos is certified organic and produces both wallet- and food-friendly wines. Although Domaine Spiropoulos has always been growing grapes organically, the domaine is now certified organic by DIO and is the first winery in Greece to receive organic certification by the USDA.

[www.domainspiropoulos.com](http://www.domainspiropoulos.com)

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|-----------------------|---|
| WINE TYPE:            | Dry red   |
| VARIETALS:            | Cabernet Sauvignon, Cabernet Franc, Merlot  |
| ALCOHOL:              | 13.5%   |
| REGION:               | Arcadia   |
| ALTITUDE:             | 1,150-1,970 ft  |
| SOIL:                 | Sandy clay and limestone  |
| CLIMATE:              | Mediterranean   |
| VINES PER HECTARE:    | 3,800   |
| AVERAGE AGE OF VINES: | 12 years  |
| VINIFICATION:         | Classic red wine vinification, aged in French oak barrels for 12 months   |
| BOTTLES PRODUCED:     | 20,000  |
| TASTING NOTES:        | Deep, dark crimson red. Intensity and complexity with perfectly balanced aromas of wood, vanilla, pepper, and blackberries creating a velvety richness, ripe but firm tanning that are integrated within the tight structure. Long, rich, complex finish. |