



Domaine Spiropoulos Red Stag 2007

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

WINE TYPE: Dry red

VARIETALS: Agiorgitiko

ALCOHOL: 13.5%

REGION: Nemea

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: 7,000

TASTING NOTES: Deep red with purple hints, rich and balanced palate of soft tannins with a long finish. Cherry black fruit and vanilla on the palate make a perfectly balanced wine.