



K T H M A  
*Βασιλείου*  
DOMAINE VASSILIOU

[www.vassilioudomaine.gr](http://www.vassilioudomaine.gr)

**KTHMA ΒΑΣΙΛΕΙΟΥ**

1ο χλμ. Λεωφ. Κορωπίου-Μαρκοπούλου,  
194 00 Κορωπί, Αττική,  
Τηλ.: 210 66 26 870  
Fax: 210 66 26 146  
e-mail: info@vassilioudomaine.gr

**VASSILIOU DOMAINE**

1ο km Koropi-Markopoulo Ave.,  
194 00 Koropi, Attica, Greece.  
Τηλ.: +30 210 66 26 870  
Fax: +30 210 66 26 146  
e-mail: info@vassilioudomaine.gr



K T H M A  
**NEMEION**  
ESTATE

[www.nemeionestate.gr](http://www.nemeionestate.gr)

**KTHMA NEMEION**

Θέση Καρφοξυλιά,  
20500 Νεμέα.  
Τηλ.: 27460 20 700  
Fax: 27460 20 700  
e-mail: info@nemeionestate.gr

**NEMEION ESTATE**

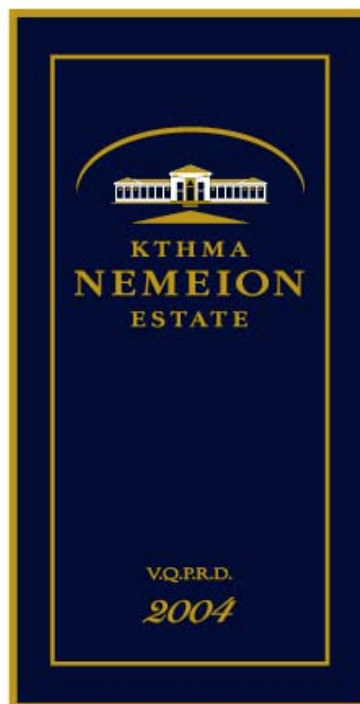
Nemea, Karfoxilia  
20500 Nemea, Greece.  
Tel.: +30 27460 20 700  
Fax: +30 27460 20 700  
e-mail: info@nemeionestate.gr

**ΕΔΡΑ**

Σταύρου Πapanικολάου 8,  
19400 Κορωπί, Αττική.  
Τηλ.: 210 66 26 870  
Fax: 210 66 26 146

**HEAD OFFICE**

8, Stavrou Papanikolaou Street,  
19400 Koropi, Attica, Greece.  
Tel.: +30 210 66 26 870  
Fax: +30 210 66 26 146



K T H M A  
**NEMEION**  
ESTATE

APPELLATION OF ORIGIN OF SUPERIOR QUALITY

PRODUCER: NEMEION ESTATE

CONSULTANT WINEMAKER: Thanasis Fakorelis

WINEMAKER: Konstantina Ghika

GRAPE VARIETY: Agiorgitiko

REGION: Nemea

VINEYARDS: Koutsi and Petri

SOIL: Limestone. Light soil with good drainage and high copper content.

MICROCLIMATE: Adequate winter rainfall and dry summers.

HARVEST: The second half of September

VINIFICATION: The grapes are harvested and transported in small bins.

Classic vinification method for red wine at controlled temperatures of 25°C in stainless steel vats. The wine is aged in underground cellars for two years in French oak barrels and another year in bottle. The wine can be aged for up to 15 years from its vintage date.

BOTTLING: At the winery in Nemea

FIRST YEAR ON THE MARKET: August 2007

CHARACTERISTICS: Intense, clean and complex aromas of fruit, oak, vanilla and cloves. Multifaceted. Velvety with good quality tannins. Rich and full bodied with a long finish.

ALCOHOL: 14%Vol Residual Sugar: 1,2 gr/lit. Total Acidity: 5gr/lit. Unfiltered

FOOD PAIRING: Best served at 18°C with red meat, game and cheese.

AWARDS: CONCOURS MONDIAL BRUXELLES 2007 - Silver Medal

International Thessaloniki Wine Awards DETROP 2007 - Gold Medal

Les Citadelles du Vin 2007 - Silver Medal