

DOMAINE SPIROPOULOS



Brand Name: PORFYROS

Colour: red

Type: Still - Dry

Denomination: Regional wine of Peloponnese

Grape variety: 34% Cabernet sauvignon, 33% Cabernet franc, 33% Merlot

Vintage: 2004

Maturation: 13 months in French oak

Alcohol content: 13% vol.

Acidity: 6 gr/lit tartaric acid

pH: 3.29

Residual sugar: 2.52 g/lit

Sulfite level: 25 free/ 90 total

Annual production: 30000 bottles

Optimum drinking: It will be at its best all through out 2009-12

Serving temperature: 17-19° C

Food suggestions

Fillet au poivre with Cognac sauce. Complex and intense dishes based on red meat or game.

Other technical information:

Using the three classic Bordeaux varieties planted in the estate's organically cultivated vineyards in Ancient Mantinia we create this wine in a traditional manner. The grapes after destemming are gently crushed. Maceration is performed regularly during the fermentation which takes place at 25-29 °C. After racking the wine is stored in 225 liters French oak barrels from the Allier and Nevers forests for a period of 12 to 15 months. The wine is bottled without any fining or filtering.

Tasting notes

Deep, dark crimson red. Intensity and complexity, wood, vanilla, pepper and blackberries perfectly balanced. Velvety richness, ripe but firm tannins that are skillfully placed within the rich structure. Long, rich, complex finish.