

DOMAINE SPIOPOULOS



Brand Name: DORKAS / RED STAG (USA)

Colour: red

Type: Still - Dry

Denomination: AOC NEMEA

Grape variety: 100% Agiorgitiko

Vintage: 2004

Maturation: 12 months in French oak

Alcohol content: 11.5% vol.

Acidity: 5.9 gr/lit tartaric acid

pH: 3.58

Residual sugar: 1.63 g/lit

Sulfite level: 30 free/ 80 total

Annual production: 50000 bottles

Optimum drinking: It will be at its best all through out 2006-07

Serving temperature: 17-19° C

Food suggestions

Fillet au poivre. Dishes based on red meat, pastas with complex red sauces, salads with meat and cheese.

Other technical information:

Using Agiorgitiko grapes from the mountainous vineyards of the famous NEMEA AOC region, we create this wine in a simple, traditional, Bordeaux - like manner. The grapes after destemming are moderate crushed and macerated. Fermentation is happening simultaneously with gentle maceration at 26 - 28 °C. After two or three rackings the wine is stored in 225 liter French oak barrels mainly from the Allier and Nevers forests. It remains there undisturbed for 10 to 13 months. Before release the bottled wine is maturing at the winery cellars for a minimum period of 5 months.

Tasting notes

A rich and balanced palate of soft tannins and a long finish characterizes this wine. The color is deep red with interesting purple hints. Intensity and complexity, wood, vanilla, cherries and black forest fruits perfectly balanced. A wine ready to be enjoyed today or in a few years.