



<b><u>BRAND NAME:</u></b>	RED STAG
<b><u>COLOUR:</u></b>	Red
<b><u>TYPE:</u></b>	Still - dry
<b><u>REGIONAL DENOMINATION:</u></b>	Regional wine of Peloponnese
<b><u>GRAPE VARIETY:</u></b>	100% Agiorgitiko
<b><u>VINTAGE:</u></b>	2003
<b><u>DURATION OF MATURATION (if any):</u></b>	12 months in barrel and 6 months in bottle.
<b><u>ALCOHOL CONTENT:</u></b>	13% by vol.
<b><u>ACIDITY:</u></b>	6.37 gr./lt. as tartaric acid
<b><u>Ph:</u></b>	3,5
<b><u>RESIDUAL SUGAR:</u></b>	1,95 gr./lt.
<b><u>ANNUAL PRODUCTION:</u></b>	50.000 bottles
<b><u>OPTIMUM DRINKING:</u></b>	Although already pleasant, it will be at its best between 2006 and 2008
<b><u>SERVING TEMPERATURE:</u></b>	18-20°C
<b><u>BEST FOOD MATCHING:</u></b>	Fillet au poivre.

### **OTHER FOOD SUGGESTION:**

Dishes based on red meat. Pastas with complex red sauces.

### **OTHER TECHNICAL DETAILS:**

Using Agiorgitiko from the mountainous vineyards of the famous NEMEA region, we create «RED STAG» in a simple, traditional, Bordeaux - like manner.

The Agiorgitiko grapes after destemming are moderate crashed and macerated. Fermentation is happening simultaneously with gentle maceration at 26-28°C. After two or three racking, the wine is stored in oak barrels of 225 or 300 lt. capacities, mainly from the Allier and Nevers forests. It remains there undisturbed for 10 to 12 months. Before release, maturation of the wine is completed with further aging in bottle, in the ideal conditions of our underground cellars.

### **TASTING NOTES:**

A rich and balanced palate of soft tannins and a long finish characterizes "RED STAG". The color is deep red. Intensity and complexity, wood, vanilla, cherries, and black forest fruits perfectly balanced. A wine ready to be enjoyed.