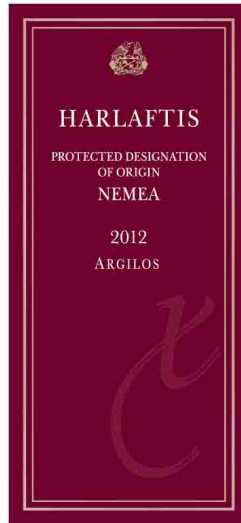


DOMAINE HARLAFTIS ARGIOS 2013



Variety : 100% Agiorgitiko

Grape Origin : The grapes are grown in the family vineyards in Nemea, Peloponnese.

Vinification : It is the result of a classic vinification in 100-hectoliter stainless steel fermenters. The wine is left to age in 225lt French oak for 12 months.

Production : the 2013 gave 15.000 bottles

Tasting notes : Red ruby color with aromas of dried fruits and raisins and vanilla.

Food Pairing : Pork leaves on lemon leaves.

Rooster with Pasta.

Burger stuffed with Cretan cheese.

Analysis :

Alcohol : 13% Alc by Vol

Total Acidity : 4,9 g/l tartaric acid

Ph 3,60

Residual sugar : 1,9 g/l