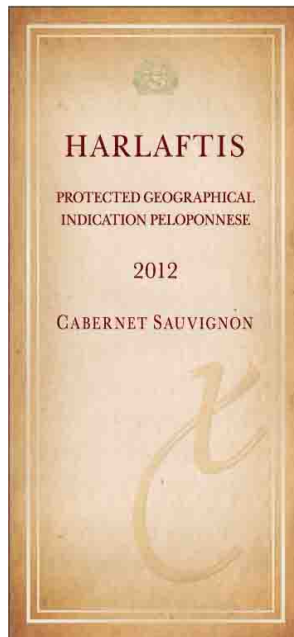


HARLAFTIS CABERNET SAUVIGNON

2012



Variety : 100% cabernet sauvignon

Grape origin : The cabernet grapes are grown in the high line soil in the family vineyards in Nemea.

Vinification : Thanks to the systematic monitoring of the vineyards throughout the year, the grapes are harvested the moment they have reached their optimum ripening point in terms of sugar and tannins. After classic red vinification in 50-hectoliter stainless steel fermenters, the wine is left to age in 225lt French oak barrels for 12 months, followed by a further 12 months in the bottle.

Production : The 2012 gave 15.000 bottles

Tasting notes : The wine impresses with rich, deep crimson color and nose of plum, black pepper, roasted almond and vanilla. Its taste is mature , round and rich in the mouth with a long-lasting aftertaste.

Food Pairing : Lamp chops with pomegranate glaze and rosemary. Pork grilled on lemon leaves. Stuffed chicken cooked in a clay pot with orange and cognac .

Analysis :

Alcohol : 13,3 Alc by vol

Total acidity : 5,1 g/l tartaric acid

Ph 3,70

Residual sugar : 1,9 g/l