



ΚΤΗΜΑ ΘΕΟΠΕΤΡΑ
THEOPETRA ESTATE
METEORA PGI

INFO SHEET

THEOPETRA ESTATE CABERNET SAUVIGNON-SYRAH-LIMNIONA 2013

General description: Organic Dry Red wine made with grapes of the Greek Thessalian variety Limniona and the international Cabernet Sauvignon and Syrah.

Varieties: Cabernet Sauvignon 40%, Syrah 40%, Limniona 20%

Classification: Meteora Protected Geographical Indication

Terroir: Vineyards on slopes around Meteora Rocks and Prehistorical Cave of Theopetra. Continental climate with cold winters and sunny and dry summers. High diurnal temperature range during spring and summer. Clay-sand soil and slate subsoil making the vineyards "shallow" and providing excellent drainage.

Harvest: 1st week of September for Cabernet Sauvignon and Syrah, 3rd week of September for Limniona

Vinification: Controlled fermentation in French oak vats and aging in French and American oak barriques for 12 months and bottle aging for another 12 months.

Technical data: 13,9% alc./vol., 5,8g/L T.A., pH:3.4, 3g/L residual sugar

Tasting notes:

Deep purple color, fruity aromas of blackberry, blackcurrant and cherry, sweet aromas of quince paste and aromas of black pepper, sandalwood and coffee. On the palate, it is voluptuous with rich tannins, flavors of black fruits and sweet spices and a long complex finish.

Goes with: Red meat, game and charcuterie.

Aging potential: Keep for 3-10 years.

Producer: TSILILIS K. S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly (Central Greece), possessing a 25 hectares organically cultivated vineyard around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.

