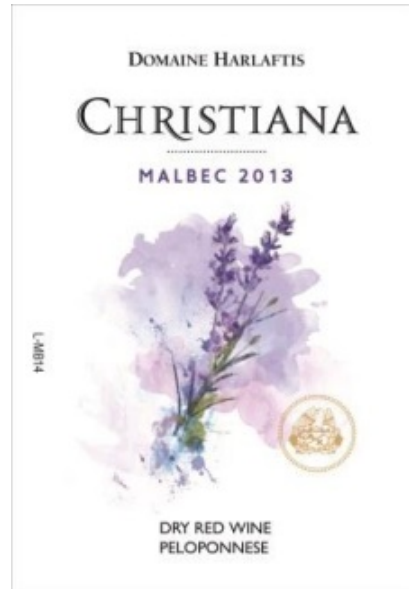


DOMAINE HARLAFTIS CHRISTIANA MALBEC 2014



Variety : 100% MALBEC

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

Vinification : It's the first wine from the family's experimental vineyard. The Malbec variety originally came to Greece in our vineyards from the distant Mendoza, in Argentina. Its production involves classic red vinification in wooden barrels of 500lt and maturing in French barrels of 225lt for 12 months.

Production : The 2014 vintage gave 5.000 bottles.

Tasting notes : It boasts a deep purple color, aromas of violet and jasmine blended with fruity flavors of plum and cherry. Mouth rich and full with long aftertaste. The first accredited Greek cultivation of Malbec grapes .

Food Pairing :

Grilled fillet in wine sauce, Grilled sirloin steak, Roasted spice beef sausage, charcuterie and cheese.

Analysis :

Alcohol : 13% Alc by Vol

Total acidity : 4,9 g/l Tartaric acid

Ph : 3,62

Residual sugar : 1,6 g/l