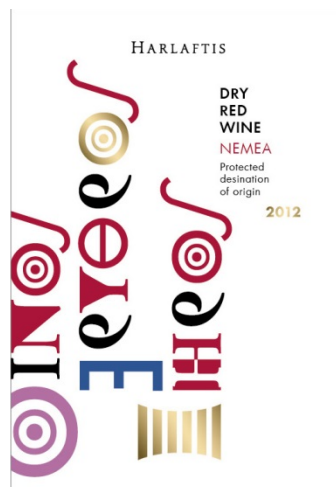


HARLAFTIS NEMEA 2015



Variety : 100% Agiorgitiko

Grape origin : The Agiorgitiko grapes are grown in Nemea in Peloponnese in the family vineyards.

Vinification : Classic red vinification in 100- hectoliter stainless steel fermenters. The wine is left to age in 225lt French oak barrels for 12 months.

Production : The 2015 vintage gave 20.000 bottles

Tasting notes : Red ruby color , a characteristic of all Agiorgitiko wines but also its enticing aromas of dried fruit, raisins and vanilla.

Food pairing : Rooster with pasta, tomato sauce and spices, cooked in Harlaftis wine.

Burger stuffed with Cretan cheese.

Osso buco with potato puree.

Pork tenderloin stuffed with red peppers and fresh herbs.

Analysis :

Alcohol : 13% Alc by Vol

Total acidity : 5,0 g/l tartaric acid

Ph : 3,5

Residual sugar : 1,8