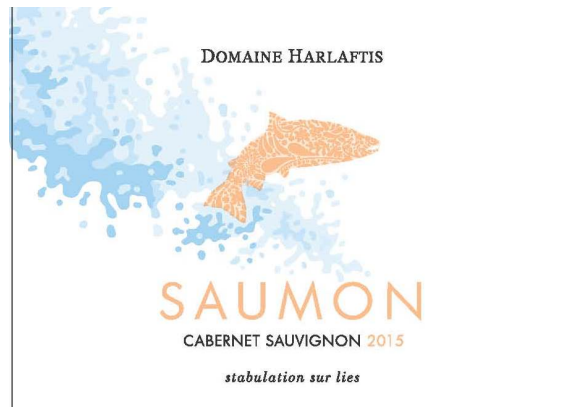


# DOMAINE HARLAFTIS SAUMON 2016



Variety : 100% cabernet sauvignon

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

Climate : The 2015/16 winter was cool with a lot of rain . However the grapes were healthy and in excellent conditions.

Vinification : Fermentation under controlled temperatures to preserve the aromas and the freshness.

Production : The 2016 vintage gave 13.000 bottles

Tasting notes : It is characterized by very fresh aromas and fresh floral nose. Fresh, cool taste .

Food Pairing : Santorini cherry tomatoes filled with a special Greek cheese, mizithra, extra virgin olive oil.

Roasted octopus with fava bean and caper sauce.

Spaghetti or tagliatelle with lobster

Salmon.

Analysis :

Alcohol : 13,5% Alc by Vol

Total acidity : 5,9 g/l Tartaric acid

Ph : 3,25

Residual Sugar : 0,80 g/l