



strofilia

ESTATE WINERY SINCE 1980

Nemea Strofilia – Agiorgitiko 2010

Dry Red Wine – Protected Designation of Origin Nemea



Grape Variety: Agiorgitiko 100%

Region: Vineyards in the mountain region of Nemea, in the villages Asprokambos and Psari. The grapes are planted in deep, clayey, alkaline soils and yields never exceed 9000 Kg/Ha. The area's climate characterized by cold winter and high amounts of snow and rain, while summer is dry, with hot days and cool nights.

Harvest: Middle of October.

Vinification: Red wine vinification, with three weeks maceration. During the first week, the temperature remains below 25°C, while towards the end of alcoholic fermentation rises to 28°C. The young wine remains on its lees for a period of 3 months, with constant stirring, in 300 lt French & American oak barrels. Further on, the lees are removed and maturation continues in the barrels for 9 more months.

Characteristics: A dry red wine, full-bodied and balanced. Aromas of ripe red fruits, with firmly stated notes of wild cherry, blend harmoniously with aromas of clove, vanilla and spices, bringing out a composite aromatic bouquet. It is marked by its rich complex taste and its exceptionally elegant structure.

Serving Suggestions: All the dishes which stir a desire for a fine red wine.

Analysis: **Alc:** 13,5 %Vol

Total Acidity: 6,6 gr/lt

pH: 3,28

Residual Sugar: <2 gr/lt

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