

AGIORGITIKO NIKOLAOU



Varietal Composition: Dry Red Wine from 100% Agiorgitiko BIO grapes.

Origin: Protected Designation of Origin. The grapes are organically grown in the private 3h vineyards of Nikolaou family at the Koutsi and Douramani areas, with an average vine age of more than 10 years. The slope of the selected vineyard parcels is 2-8%, with a southwest orientation and a yield of approximately 750 kg per acre. No pesticides and fertilizers are used other than Bordeaux mixture, Sulphur and organic mulch (organic compost).

Production: Pruning of vines at the beginning of March and harvest at the end of September.

Vinification: The grapes intended for this wine are picked by hand once they reach the desired level of phenolic and alcoholic maturity. Their alcoholic fermentation process takes place in stainless controlled temperature tanks, in which the extraction lasts for 10 days at a temperature of 24°C, and this process ends, the grapes immediately go through malolactic fermentation. In keeping with the principles of organic farming, we only add the bare minimum necessary quantity of Sulphur dioxide.

Organoleptic characteristics: Agiorgitiko (100% organic Agiorgitiko PDO NEMEA): Darkish vivid red color, with dark cherry and marmalade bouquets. It has a spicy character with balanced tannins and acidity that underline its freshness. It continues to evolve for a further 6-8 years after its production.

Serving: At a temperature of 16-18°C.

Food combination: Meat dishes, light meals and spaghetti.

Alcoholic strength: 13° to 14° depending on the year.

Medals: PAR Gold 2016 Agiorgitiko Nikolaou , PAR Silver 2017 Agiorgitiko Nikolaou

Reviews: MW Derek Smedley Agiorgitiko 2016 /89points

[Tasted in the winery A & C Greece October 2017](#)

Bright and fresh the nose has bramble and bilberry the start of the palate is light. The mid palate has rich ripe black cherry and sloe and although the tannins are firm at the moment there is sweetness more depth of fruit at the back.