

## *Cabernet Franc NIKOLAOU*



**Varietal Composition:** Dry Red Wine from 100% Cabernet Franc BIO grapes.

**Origin:** Protected Geographical Indication. The grapes are organically grown in the private 0,4h vineyards of Nikolaou family at the area of Douramani, with an average vine age of 8 years and a yield of approximately 6000kg/ha. No pesticides and fertilizers are used other than Bordeaux mixture, Sulphur and organic mulch (organic compost).

**Vinification:** The grapes intended for this wine are picked by hand once they reach the desired level of phenolic and alcoholic maturity. In cool temperature of 22°C the alcoholic fermentation is taking place with the pigeage method for 10 days. After the malolactic fermentation we only add the bare minimum necessary quantity of Sulphur dioxide and let the wine rest in used barrels for 4 months before bottling.

**Organoleptic characteristics:** Harmonical combination of pepper aromas and black fruits with sharp acidity

**Serving:** At a temperature of 16-18°C.

**Food combinations:** Meat dishes, matured yellow cheeses.

**Alcoholic strength:** 13°C depending on the year.