

CABERNET SAUVIGNON NIKOLAOU



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

Origin: Protected Geographical Indication. The grapes are organically grown in the private 1h vineyards of Nikolaou family at the area of Douramani, with an average vine age of 25 years. The slope of the selected vineyard parcels is 2%, oriented towards the south, with a yield of approximately 700 kg per acre. No pesticides and fertilizers are used other than Bordeaux mixture, Sulphur and organic mulch (organic compost).

Production: Pruning of vines in February 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 7 days at a temperature of 22°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: Fresh and fruity version of the famous French variety. Full body with a bouquet of dark fruits and aftertaste balancing between hints of vanilla and well-rounded tannins, while maintaining its special varietal character.

Serving: At a temperature of 16-18°C.

Food combinations: Meat dishes, light meals and spaghetti.

Alcoholic strength: 13°C.

Reviews: MW Derek Smedley Cabernet Sauvignon 2016 /88points

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

The black fruits on the nose are quite herbaceous the start of the palate is fresh and firm. Ripe blackcurrant in the middle give sweetness richness but it is the fresher firmer black fruits that dominate the finish.