

KTIMA NIKOLAOU



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

Origin: Protected Designation of Origin. The grapes are organically grown in the private 1h vineyards of Nikolaou family at the area of Koutsi, with an average vine age of 15 years. The slope of the selected vineyard parcels is 10%, with a southwest orientation and a yield of approximately 650 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 15 days at a temperature of 26°C, and after these process ends, the grapes immediately go through the process of malolactic fermentation. In keeping with the principles of organic farming, we only add the bare minimum necessary quantity of Sulphur dioxide.

Maturation: The wine is left to rest in a vat for 12 months. After that period, it goes through the process of oxidative aging in French medium-toasted oak barrels for at least 14 months. The next step is to bottle and store the wine in the cellar of the winery for a further 12 months. The philosophy behind these stages is to maintain the characteristic identity and balance of Agiorgitiko wine as regards both its aroma and its taste.

Organoleptic characteristics: Dark-colored with reddish brown hues and ripe red and dark fruits bouquets. Well-rounded tannins, balanced acidity, thick, yet smooth texture with a vanilla aftertaste harmonically combined with spice, cinnamon and wood bouquets. It continues to mature for a further 10 years after its production.

Serving: At a temperature of 18°C after allowing it to breath for 1 hour before serving.

Food combination: Dishes and recipes based on red meat, roasted dishes, game and matured yellow cheeses.

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

Medals: PAR Gold medal Ktima Nikolaou 2013

Reviews: MW Derek Smedley Ktima Nikolaou 2013 /90points

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

Black cherry is very much to the fore the palate bright with a mix of bilberry and sloe. The tannins are firm but feel ripe the fruit at the back is quite sweet and there is a rich mix of black fruits on the finish.