

Tsantali NEMEA

Appellation: Protected Designation of Origin Nemea
 Type: Red dry wine
 Variety: Agiorgitiko (Saint George) 100%

**2015 vintage****Tasting note**

Deep ruby red color. Fruit-driven nose with hints of juicy blackberries and plums. The palate is round and rich with balanced acidity and lingering tannins Medium to long finish.

Technical info

Alcohol by volume (%) 12.4 Total acidity (*gr tartaric acid/lt*) 5.5
 Residual sugars (*gr/lt*) 1.8 pH 3.55

The vineyard

Nemea, Peloponnese.
 Grapes from selected vineyards of our partner-vine growers.

Winemaking

Destemming and light crushing. Classic red vinification.
 Alcoholic fermentation for about 8-10 days. Skin contact for 2-3 days.
 Malolactic fermentation.

Maturation: 8 months in 300 Lt French oak
Barrels: 25% new and 75% second and third fill
 Further ageing for 4 months in the bottle before release