

Broad and generous, finely structured with notes of rich fruit and star anise.

DOMAINE PAPAGIANNAKOS ERYTHROS



Mesogaia, Attica. The blessed land of the famed Attica Vine. A land which is truly special, surrounded by the sea which protects and nurtures it. The fruit of this land is borne of soft winters and warm and benevolent summers. From a soil which has the most perfect ingredients. The ideal environment for the cultivation of vines. A historic region in proximity to the Temple of Artemis, the haunt of Dionysus, the patron saint of wine, where for centuries the ancient method of wine production has been maintained and the vine has been lovingly cared for. This is the site on which the Papagiannakos winery is situated.

VITICULTURE + VINIFICATION

The third generation of Papagiannakos family is the creator of a magnificent new winery, the first winery especially designed and built in Greece according to innovative bioclimatic standards, and which most clearly marks a new era. Native and foreign grape varieties coexist in this vineyard, by tradition Attica was also the home of retsina. The terroir is a combination of clay, sand and gravel which enables rainwater to drain well and the air to circulate in the soil. Papagiannakos winery is set among vines, the site on which the winery has been built is that of an old monastery and is located in the heart of the plain of the Attican Vineyards.



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SKU: 87485	2
Region	Peloponnese
Classification	P.G.I. Peloponnese
Vintage	2019
Grapes	70% Agiorgitiko and 30% Cabernet Sauvignon
Vineyard	Old vines in central Peloponnese, non-irrigated in clay soil at an altitude of 300m
Soil Composition	Limestone and gravel
Vineyard Training	Bush Vines
Density/Yield	40 hl/ha
Fermentation	Typical red vinification techniques are used, followed by aging in oak barrels for 6 months and an additional 6 months in bottle
Alcohol	12.5%
Residual Sugar	1.0 g/l
Acidity	5.15 g/l
Free SO2	40 mg/l
Total SO2	105 mg/l

TASTING NOTES

A well-crafted blend of 70% Agiorgitiko and 30% Cabernet Sauvignon. Agiorgitiko is a remarkably versatile grape variety and is used to make everything from light rosé wines to rich, full-bodied red wines with dark fruit flavours and plush tannins. The wine is purple in colour, balanced and round with aromas of vanilla and red fruit. Broad, generous aromas of ripe dark fruits and a hint of spice and star anise. The wine has rich bramble fruit characters, finely structured with well-integrated French oak, fine tannins, a light savoury note and a blackcurrant pastille twist on the finish.

PAIRING SUGGESTION

Great with steak or try lamb-stuffed peppers and lamb osso buco. With its fresh acidity it pairs well with grilled salmon and pan-fried trout.

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