



Agiorgitiko

Red wine

Variety: Agiorgitiko 100%

Agiorgitiko is an indigenous grape variety of Greece.

Origin: Vineyard Nemea
PGI Peloponnese, Greece

Winemaking: Hand-picked and hand-sorted, the wine spends 2-3 weeks on the skins. Aged in French oak barrels for 12 months.

- Organic certified according to European Organic Regulations (EC) No 834/2007 -

Tasting notes: Ruby red colour. Complex texture with soft tannins and hints of plum, cherry and nutmeg. Full bodied with a balanced acidity and long finish.

Food Pairing: Grilled meats from pork to lamb, light sausages, poultry and pasta dishes.

Label: The first of the twelve labours of mythological hero Hercules was to slay the Nemean lion.

Bottle content: 750ml

Alcohol in %: 13.5

Awards

2018 **Silver**, AWC Vienna

2017 **Silver**, AWC Vienna

2016 **Silver**, AWC Vienna

2015 **Silver**, AWC Vienna

2014 **Silver**, AWC Vienna

 **Giannikos**
winery

Exclusive Fine Organic Wines

Giannikos Winery - Fine Organic Wines

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