



# 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

2019 **Silver**, AWC Vienna

2018 **Silver**, AWC Vienna

2017 **Silver**, AWC Vienna

2016 **Silver**, AWC Vienna

2015 **Silver**, AWC Vienna

 **Giannikos**  
*winery*

Exclusive Fine Organic Wines

**Giannikos Winery - Fine Organic Wines**

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