



## NEMEA ESTATE RAPTI 2015

**Type:** Dry red wine – PDO Nemea

**Variety:** 100% Agiogitiko

**Region:** Leontio 350m

**Soil:** clay

**Microclimate:** Mediterranean

**Harvest:** 10 September

**Alcohol :** 14.5% **Residual Sugars :** 2.5 gr/lit **Total Acidity:** 5.5 gr/lit (tartaric)

**Vinification:** pre-fermentative maceration of 2 days, fermentation in stainless steel tanks, maceration for 12 days and malolactic fermentation in the tanks. maturation for 18 months in French oak barrels and at least 6 months in the bottle.

**Characteristics :** deep ruby color, aromas of red fruits and spices. full and smooth in the mouth, soft tannins and long aftertaste.

**Serving suggestions:** game, stews, red meat, fat yellow cheeses

