

Athanasίου Winery

Nemea

Vinification: Maceration and fermentation last 10 days in stainless-steel tanks.

Aging: Wine matures on the fine lees for 5-6 months before filtration and bottling.

Grape varieties 100% Agiorgitiko

Soil Clay (shallow layer), and limestone

Alcohol 13.5%



Tasting notes

Medium-bodied with balanced acidity and ripe tannins. The finish is long, full of flavors of red fruits.

Banville
Wine Merchants

www.banvillewine.com

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