



PARPAROUSSIS WINERY



2005 Nemea Reserve

KTIMA PARPAROUSSIS

Founded in 1974 by oenologist Athanassios Parparoussis, the winery is located on the Northwest coast of the Peloponnese. The climate is mild and influenced by sea breezes and cool mountain air. The property includes 10 hectares at Movri Achaïas, which produce an assortment of Greek and international varieties.

WINEMAKER

A family owned winery that highlights Mr. Parparoussis and his daughters Erifili and Dimitra, producing organic world class wines from indigenous varieties. The winery proudly takes risks making exceptional quality wines from little known grape varieties that are otherwise rarely used in Greece.

TASTING NOTES

Dark red color. The bouquet is filled with figs, cassis, tobacco and dried cherries. On the palate, brown sugar filled with raisins, olives and dried herbs. Tannins are present yet velvety and ready to drink.

FOOD PAIRING

Roasted lamb, osso buco, Peking duck and roasted rosemary potatoes.

COMPOSITION:

100% Agiorgitiko

APPELLATION:

PGI Achaia

PRODUCTION:

15000 bottles

TECHNICAL NOTES:

Classic red vinification, long maceration and aged for 24 months in French oak.

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