



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PARPAROUSSIS WINERY

Brand name: OENOFILOS

Vintage: 2018

PGI: PELOPONNESE

Grape variety(-ies): Agiorghitiko 75%-Mavrodaphne 25%

Date bottled: May 2021

Winemaking Regiment: Classic red vinification

Other notes for winemaking: Indigenous yeast, unfiltered

Viticultural methods: Sustainable

Vegan: Yes

Yields: 8 hl/ha

Trellising system: spur pruning (cordon) 2 buds

Elevation: 600m

Soil: gravel

pH: 3,6 **Total SO₂:**110 **Alcohol:**13,5% **Residual Sugar:** 0,3gr/l **Total Acidity:**5,1 g/l

Flavor of the wine: Deep garnet with an attractive nose of dark fruit, medley in addition to botanical aromas. Prunes and fig marmalade are evident with hints of nutmeg, cloves and tea leaves

Food/wine pairing: Roasted lamb, suckling pig, Greek graviera cheese