

Δ Υ Ο Κ Τ Η Μ Α Υ Ψ Η

TRIOLOGIA

Agios Andreas Ilidas, Peloponnese



The Cabernet Sauvignon grapes were picked at the end of August. The manual harvest yielded a small crop of 2.500 – 4.000 kg/ha. The destemmed and crushed grapes fermented in stainless steel tanks, and after a prolonged maceration period, the wine reposed in French oak barrels for 15 months.

This is a bold red wine wreathed in red currant and raspberry flavors, with firm tannins and an exuberant finish. It entices with a spicy nose and a pleasant whiff of cigar-box wood and tobacco. The palate is rich, complex, and chockfull of red fruit typical for the variety.

Food pairing: It pairs perfectly with roasted meat, rotisserie, cold cuts and smoked cheeses.

Trilogia is a vin-de-garde, and ages 15 – 25 years.
Serve at 16 – 18°C.

Analysis:

Alcohol: 14.5 %vol., Acidity: 5.93 g/l, pH: 3.60, Sugar: 2.08 g/l