



## Chateau Porto Carras

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**Producer: Domaine Porto Carras**

**Vintage: 2012**

**Tasting Notes:** An iconic Greek red wine produces for decades. Complex aromas dominated by black berry fruits and cedar. Delicate, smoky, great structure and seamless balance. Excellent quality, rich and long velvety finish. Aged in French oak barrels for 24 months and then in bottles for 8 years in the cellar before it is released. Classic vinification process for red wines in controlled temperatures.

**Appellation:** PDO Meliton Slopes

**Wine Type:** Dry Red Wine

**Grape Varietal:** 50% Cabernet Sauvignon, 30% Cabernet Franc and 20% Limnio (Leém-ñio)

**Farming:** Organic, Handpicked

**Soil:** Sandy- Clay - 150m-300m

**Alcohol:** 13.5

**Acidity:** 4.91

**Residual Sugar:** >1

**pH:** 3.59

**Aged:** 24 months in French oak, bottle aged for 10 years

**Food Pairing:** Filet mignon with truffle sauce, rich sauces and chocolate cake.

**Aging Potential:** 20+ years

**Serving Temperature:** 65-68°F

**Awards:** 92 points Wine Advocate



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