



Estate Nemea

Producer: Palivou

Vintage: 2018

Tasting Notes: The flagship wine of Palivou, medium-bodied with smooth, soft tannins. Rich aromatic character with intense fruit and clean aromas of cherries, plums and spices. Single vineyard selection of 20 – 30 years old vines. This is a benchmark Agiorgitiko from Nemea that is a classic! 12 months in French oak barrels (30% new, 70% used).

Appellation: PDO Nemea

Wine Type: Dry Red Wine

Grape Varietal: 100% Agiorgitiko (Ah-yor-yeé –ti-ko)

Soils: Calcareous soil, 420m in altitude

Farming: Handpicked, Sustainable farming methods

Alcohol: 14%

Acidity: 5.2

Residual Sugar: 2.6 g/L

pH: 3.74

Aged: 12 months in French oak, bottle aged for 8 months

Food Pairing: Red meats and spiced poultry with rich sauces. Italian home cooking, venison and smoked meats.

Aging Potential: 10 years

Awards: 90 points decanter, and 88+ RP



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