



Estate Nemea

Producer: Palivou

Vintage: 2019

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

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

Farming: Handpicked, Sustainable farming methods

Soils: Calcareous soil

Altitude of vines: 420m

Alcohol: 14%

Acidity: 5.2

Residual Sugar: 3.2 g/L

pH: 3.50

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, RP 88+ points

