Chateau Porto Carras

Producer: Domaine Porto Carras
Vintage: 2015

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 5 years in the cellar before it is released.

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, low sulphites (<100mg)
Soils: Sandy-Clay
Altitude: 150-300m
Alcohol: 13.5
Acidity: 4.91
Residual Sugar: >1
pH: 3.59
Aged: 24 months in French oak, bottle aged for 5 years
Food Pairing: Filet mignon with truffle sauce, pasta with eggplant, roasted pork.

Awards: Silver at TexSom IWA