



# Ammos

---

**Producer:** Palivou

**Vintage:** 2017

**Tasting Notes:** Fruity nose with cherries, forest fruits and baked raisins in balance with light notes of vanilla, dried fruits and chocolate that comes from the long aging process in the oak barrels. A late harvest Agiorgitiko that is aged for 18 months in French oak and bottle aged for 12 months. An elegant, refined and balanced Agiorgitiko showcasing the high quality potential of the varietal and region.

**Appellation:** PDO Nemea

**Wine Type:** Dry Red Wine

**Grape Varietal:** 100% Agiorgitiko

**Soil:** Silicate clay with many stones

**Farming:** Handpicked, low intervention

**Alcohol:** 14.5%

**Acidity:** 5.7

**Residual Sugar:** <2 g/L

**pH:** 3.48

**Aged:** 18 months in French oak, bottle aged for 12 months

**Food Pairing:** Grilled steak or roasted red meats, fresh bread and hard cheeses.

**Aging Potential:** 10+ years

**Awards:** 91+ points Wine Advocate

