



COMPOSITION: 100% Agiorgitiko

APPELLATION: PDO Nemea

PRODUCTION: 40,000 bottles

HARVEST YIELDS: 9,000kg/ha

### **TECHNICAL NOTES:**

Classic red wine vinification with fermentation in stainless steel then 8 to 10 months aging in 225 lt. oak barrels (40% new and the rest 1-2 year old), medium toast.

> Alcohol: 13.26% Acidity: 5.5g/l pH: 3.28

# Nemea

## **KTIMA DRIOPI**

Nemea is internationally celebrated as the region with vines that produce the world's best agiorgitiko grapes. Acquired in 2003 by Giannis Tselepos, the Driopi estate is a 50 year-old 8.5 hectare vineyard comprised of clay soil located at 380 meters above sea level in Koutsi, Nemea. Tselepos replanted four hectares with specially selected clones and maintained the balance while adjusting production to meet the high standards of the Tselepos winemaking philosophy such as low yields (6 tons / per hectare) and innovative vinification methods.

## **WINEMAKER**

Giannis Tselepos studied oenology at the University of Dijon and graduated in 1979. After working in several wineries in Burgundy, he returned to Greece and settled in Mantinia, Arcadia in the Peloponnese where he worked as a consultant and winemaker. He founded Ktima Tselepos, in 1989 and is currently its CEO. In 2003, pursuing his dream to expand his wine making activity and after a lengthy search throughout the Peloponnese, he purchased the Driopi Vineyard.

#### **TASTING NOTES**

A dark-garnet color with tinges of violet. Ready to drink upon release, it features generous aromas of red fruit and dried nuts. Tannins are present but luscious, the wine offers a velvety finish.

### **FOOD PAIRING**

Grilled steak, lamb chops, charcuterie platter

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