



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PARPAROUSSIS WINERY

Brand name: RESERVE NEMEA PARPAROUSSIS

Vintage: 2016

PDO NEMEA

Grape variety: 100% AGIORGHITIKO

Date bottled: MAY 2019

Winemaking Regiment: Classic red vinification, 20 days extraction. 24 months in French oak barrels 225 and 500 L (60% 2nd & 3rd use)

Other notes for winemaking: Indigenous yeast, unfiltered

Viticultural methods: Sustainable

Vegan: Yes

Yields: 7,5hl/ha

Trellising system: spur pruning (cordon) 2 buds

Elevation: 600m.

Soil: Gravels

pH: 3,6 **Total SO₂:** 115 **Alcohol:**13,5% **Residual Sugar:** 0,3gr/l **Total Acidity:**5,2 g/l

Flavor of the wine: Deep red color with ruby notes, violet and red fruit aromas, spices with vanilla notes, tobacco aromas, velvet tannins

Food/wine pairing: Greek and Mediterranean cuisine, crustaceans, lamb, Greek graviera cheese