



PARPAROUSSIS WINERY



#### COMPOSITION

100% Agiorgitiko

#### APPELLATION

PDO Nemea

#### HARVEST YIELD

550-600kg/1000m

#### PRODUCTION

15,000 bottles

#### TECH NOTES

Alcohol: 13.5%

Acidity: 6.0 g/l

pH: 3.2

## Nemea Reserve

### KTIMA PARPAROUSSIS

Founded in 1974 by oenologist Athanassios Parparoussis, the winery is located on the Northwest coast of the Peloponnese. Mr. Parparoussis and his two daughters Erifili and Dimitra. Together produce organic, world class wines from indigenous varieties. The winery proudly takes risks, making exceptional quality wines from little known grape varieties that are otherwise rarely used in Greece.

### WINEMAKING

The grapes for the Nemea Reserve, made from 100% Agiorgitiko are grown on 20yo vines on the Estate's 8 hectare property in Gymno, a tiny vineyard commune in Nemea at an elevation of 600 meters, where the soil is predominantly red clay. Once picked, the grapes undergo classic red vinification, long maceration and aging for 24 months in French oak.

### TASTING NOTES

Dark red color. The bouquet is filled with figs, cassis, tobacco and dried cherries. On the palate, brown sugar filled with raisins, olives and dried herbs. Tannins are present and ready to drink. Aging potential: 15-20 years.

### FOOD PAIRING

Roasted lamb, Osso bucco, Peking Duck and roasted rosemary potatoes.

### WINE IMPORTED INTO US & CANADA BY CAVA SPILIADIS



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