



PARPAROUSSIS WINERY



# Oenofilos

## 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 from this blend of 70% Cabernet Sauvignon and 30% dry Mavrodaphne are grown on 25 year old vines on calcareous soils in Movri Achaïas with medium size stones and trace metals. The climate is mild and influenced by sea breezes and cool mountain air. The wine underwent classic red vinification with long maceration. It was aged for 12 months in 80% new French oak. All yeast used is indigenous & uninoculated.

## TASTING NOTES

Deep garnet with an attractive nose of dark fruit medley in addition to eucalyptus and mint aromas. On the palate, prunes and fig marmalade are evident with hints of nutmeg, cloves and tea leaves. Aging potential: 10-15 years.

## FOOD PAIRING

Roasted lamb, suckling pig, braised rabbit with pearl onions and baby carrots.

## COMPOSITION

70% Cabernet Sauvignon & 30%  
Mavrodaphne (dry)

## APPELLATION

PGI Achaïa

## HARVEST YIELD

800kg/1000m

## PRODUCTION

12,000 bottles

## TECH NOTES

Alcohol: 13.5%

Acidity: 6.0 g/l

pH: 3.2

## WINE IMPORTED INTO US & CANADA BY CAVA SPILIADIS



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