



COMPOSITION:

100% Agiorgitiko

APPELLATION:

PDO Nemea

PRODUCTION:

15,000 bottles

HARVEST YIELDS:

6,000kg/ha

TECHNICAL NOTES:

Cold maceration lasting for 2-4 days in a temperature controlled environment, followed by extraction in 500 lt. oak barrels for 25 days to ensure optimum extraction.

12 months aging in new French oak barrels.

Alcohol: 14.09% Acidity: 4.9g/l pH:3.74

Nemea Reserve

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

Full-bodied with fine tannins, complex aromas of red fruit with hints of eucalyptus and green bell pepper. Well-structured and balanced with a velvety palate and a long finish. Can be cellared for an additional 5 to 10 years.

FOOD PAIRING

T-bone steak. Lamb shank. Duck magret. Venison.

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