Domaine Papagiannakos Erythros, PGI Attiki 2022

GPA0152022

Domaine Papagiannakos

— Attika, Greece

A lovely introduction to the classic Greek Agiorgitiko (pronounced 'Ah-yor-YEE-te-ko' !) grape.

Production

Both the indigenous Agiorgitiko grapes and Cabernet Sauvignon are sourced from old vines cultivated in the clay soils of gently sloping Peloponnese vineyards, at around 300m altitude. Each grape is vinified separately. After a 5-day pre-fermentation cold soak, the must undergoes a 15 day vinification at controlled temperatures. After a 6 month maturation in new French oak barrels the blending of Agiorgitiko and Cabernet Sauvignon takes place.

Tasting note

Sweetly ripe dark black and red fruit aromas. The palate has blackcurant from the Cabernet Sauvignon with rich bramble fruit from the Agiorgitiko. Finely structured with remarkably approachable tannins, there is a touch of well-integrated French oak, a light savoury note and a twist of liquorice on the finish.

Food Match

Great with steak, or try lamb-stuffed peppers.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
PGI Peloponnese

Winemaker:
Vassilis Papagiannakos

Grape Varieties:
Agiorgitiko 70%, Cabernet Sauvignon 30%

Suitable for:
Vegan

Bottle Barcode:
5204172211027