

KYKLOS

AGIORGITIKO



KYKLOS AGIORGITIKO

Designation: Peloponnese, Greece

Harvest & Winemaking: Second fortnight of September. "Classic" red winemaking process, low temperature during skin contact and fermentation. Maturation in tanks for six months minimum.

Characteristics: Deep red, attractive color and a rich fresh aroma of red fruits like plum and blackberry. A round and pleasant wine, with a velvety taste, good balance and a long aromatic aftertaste.

Pairings: Excellent with red meat dishes.

Alcohol: 13%

Acidity: 5.5

pH level: 3.8

Residual Sugar: 2

UPC: 0-84279-98835-1

**86 POINTS
BEST BUY**



WINEENTHUSIAST
MAGAZINE

1 September 20