

New Generation

KYKLOS



KYKLOS MOSCHOFILERO

Designation: Peloponnese, Greece

Harvest & Winemaking: First fortnight of October. Juice clarification, low temperature during fermentation, maturation two or three months in tanks on its lees.

Characteristics: Pale yellow color, intense varietal aroma of flowers (white rose and orange blossom) and citrus fruit on the nose and palate. A fresh, elegant wine, with balanced acidity, pleasant, refreshing style with a refined long finish.

Pairings: A good match for fish and seafood dishes, white meats, appetizers, salads, snacks and light summer meals.

Alcohol: 12%

Acidity: 5.5

pH level: 3.3

Residual Sugar: 4.2

UPC: 0-84279-98836-8

**88 POINTS
BEST BUY**
WINEENTHUSIAST
MAGAZINE | September 2014

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**
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