



VIN DE ZENNES

WINE CATEGORY:

Wine naturally sweet

VARIETIES:

Agiorgitiko 100%

ALCOHOLIC TITLE:

15.5%

TOTAL ACIDITY:

5,1 gr/lt

UNFERMENTED SUGAR:

83 gr/lt

FREE SULPHITE:

45 mg/lt

VINEYARD:

Proprietary in Zennes position Floiounta ancient Nemea. Soil clay, altitude 310m., Producing 650 kg / ha. Harvest the second half of September.

VINIFICATION:

Sun-dried grapes on the threshing floor for about 10 days. Classic red vinification. Aged for 5 years in old oak barrels of 225 liters and five years in the bottle.

SENSORY ANALYSIS:

Tiles and red color with brownish hues. Aromas of clove, cinnamon, cherry & vanilla extracted in brandy. Rich mouth with sweetness to oppose tannins. Serve at 8-10 degrees accompanying chocolate or sweets offered as a cool aperitif.