



Limneon

Producer: Domaine Porto Carras

Vintage: 2019

Tasting Notes: Deep ruby color. Aromas of ripped forest fruits, notes of vanilla, leather and black pepper. Well structured and velvet in mouth with intense aromas of black berried fruits and rounded sweet tannins. Classic vinification process for red wines in controlled temperatures. Aging in French oak barrels for 12 months

Appellation: PDO Meliton Slopes

Grape Varietal: 100% Limnio (Leém-ñio)

Soils: Sandy clay 150 - 300 m.

Farming: Organic, Vegan, handpicked, low sulphites (Less than 100mg)

Alcohol: 14%

Acidity: 5.5

Residual Sugar: 1.4

pH: 3.6

Aged: 12 months in French oak, bottle aged for 8 months

Food Pairing: Pot roast with carrots and caramelized onions or eggplant lasagna.

Aging Potential: 10 years

Awards: 88 points Wine Advocate



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