



Chateau Porto Carras

Producer: Domaine Porto Carras

Vintage: 2016

Tasting Notes: An iconic Greek red wine produces for decades. Complex aromas dominated by black berry fruits and cedar. Delicate, smoky, great structure and seamless balance. Excellent quality, rich and long velvety finish. Long lasting extractions more than 15 days. Aged in French oak barrels for 24 months and then in bottles for two years in the cellar before it is released.

Appellation: PDO Meliton Slopes

Wine Type: Dry Red Wine

Grape Varietal: 50% Cabernet Sauvignon, 30% Cabernet Franc and 20% Limnio (Leém-ñio)

Farming: Organic, Handpicked, low sulphites (<100mg)

Soils: Sandy-Clay

Altitude: 150-300m

Alcohol: 13.5

Acidity: 4.91

Residual Sugar: >1

pH: 3.59

Aged: 24 months in French oak, bottle aged for 5 years

Food Pairing: Filet mignon with truffle sauce, pasta with eggplant, roasted pork.



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