

Producer: Palivou **Vintage:** 2021

Tasting Notes: The flagship wine of Palivou, medium-bodied with smooth,soft tannins. Rich aromatic character with intense fruit and clean aromas of cherries, plums and spices. Single vineyard selection of 20-30 years old vines. This is a benchmark Agiorgitiko from Nemea that is a classic. 12 months in French oak barrels (50% new french oak, 50% used)

Appellation: PDO Nemea

Grape Varietal: 100% Agiorgitiko (Ah-yor-yeé –ti-ko) **Farming:** Handpicked, Sustainable farming methods

Soils: Calcareous soil **Altitude of vines:** 420m

Alcohol: 14.5 % Acidity: 5.5

Residual Sugar: 2.8 g/L

pH: 3.6

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

Food Pairing: Red meats and spiced poultry with rich sauces. Italian home cooking, venison

and smoked meats.

Aging Potential: 10 years

