



Ammos

Producer: Palivou
Vintage: 2021

Tasting Notes: Fruity nose with cherries, forest fruits and baked raisins in balance with light notes of vanilla, dried fruits and chocolate that comes from the long aging process in the oak barrels. A late harvest Agiorgitiko that is aged for 14 months in French oak and bottle aged for 12 months. An elegant, refined and balanced Agiorgitiko showcasing the high quality potential of the varietal and region. 70% aged in new French oak and 30% aged in clay amphoras.

Appellation: PDO Nemea

Wine Type: Dry Red Wine

Grape Varietal: 100% Agiorgitiko

Soil: Silicate clay with many stones

Farming: Handpicked, low intervention

Alcohol: 15%

Acidity: 5.7

Residual Sugar: <2 g/L

pH: 3.68

Aged: 14 months in French oak, bottle aged for 12 months

Food Pairing: Grilled steak or roasted red meats, fresh bread and hard cheeses.

Aging Potential: 10+ years

Awards: 91+ points Wine Advocate

