



Techni Alipias Red

Producer: Wine Art Estate

Vintage: 2020

Tasting Notes: Techni Alipias red utilizes the unique and extremely successful blend of Bordeaux-originating Cabernet Sauvignon with Greek Agiorgitiko, a variety that traveled from the Peloponnese to Northern Greece and is expressed gracefully through the terroir of Drama. Separate vinification of the two varieties. The most typical features of the two varieties are immediately noticed on the nose. Agiorgitiko offers cherries, sour cherries and sweet spices, while stirring the glass leaves the vegetal character of Cabernet Sauvignon stand out, along with aromas of blackberries, pepper and leather. Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 1/3 new, for 12-month maturation. The wine is then blended and returns to the tanks for settling before bottling.

Appellation: PGI Macedonia (Greece)

Wine Type: Dry Red Wine

Grape Varietal: 70% Cabernet Sauvignon, 30% Agiorgitiko (Ah-yor-yeé –ti-ko)

Farming and Soils: Under conversion to organic viticulture, Handpicked- Sandy-Clay over limestone layers (Kali Vrisi), sandy-clay (Mikrochori).

Alcohol: 14%

Acidity: 4.9

Residual Sugar: 1.6 g/L

pH: 3.63

Aged: One year in French oak. 1/3 in new barrels and 2/3 in used barrels.

Food Pairing: Red meat and poultry with rich sauces (beef ragout, tenderloin stuffed with pistachios).
Barbecue and wild game or pasta with red sauces

Ageing Potential: 10-15 years

