



## PRODUCER PROFILE

Estate owned by: Leon Karatsalos & Yiannis Paraskevopoulos

Winemaker: Yiannis Paraskevopoulos

Estate founded: 1994

Winery production: 320,000 Bottles

Region: Nemea

Country: Greece

## GAI'A Agiorgitiko 2015

### WINE DESCRIPTION

One of the pioneers of the modern Greek wine revolution, Gai'a Estate (pronounced Yay-ya) was established in 1994 by Leon Karatsalos and winemaker Yiannis Paraskevopoulos. Their mission was to capture the best that Greece's indigenous grapes have to offer by merging traditional viticultural and production methods with innovative techniques. The estate is named after "Mother Earth," in honor of the unique terroir that gives birth to these world-class wines.

### ABOUT THE VINEYARD

Harvested from select, mature, low-yielding vines in the hills of the Koutsi region of Nemea. The vineyards are non-irrigated, and are located on a ten-degree slope facing West-Southwest. These conditions offer the ideal environment for producing small clusters of small, thick-skinned berries with more serious, concentrated fruit flavors and characteristically "spicy" notes.

### WINE PRODUCTION

The wine is aged in French oak barrels for a term of 6 to 8 months. It is then transferred to the bottle and laid to rest and additional bottle aging for another 3 to 6 months before release.

### TASTING NOTES

Agiorgitiko by Gaia is a well-structured wine with intense ripe fruit aromas and well-integrated oak flavors. Under proper cellar conditions, it can be aged 2-4 years after release, evolving an even more velvety and complex palate.

### FOOD PAIRING

The full-bodied texture and robust tannins of this red make it an ideal pairing for red meat dishes that are rich, intense and spicy.

### VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous
Exposure:	Southwestern
Average Vine Age:	15 years
First vintage of this wine:	2000

### WINEMAKING & AGING

Varietal composition:	100% Agiorgitiko
Type of oak:	French
Length of aging before bottling:	6-8 months

### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.8
Residual sugar:	2.7 g/L
Acidity:	5.4 g/L