



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 Estate Agiorgitiko 2014

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

The grapes for the Gai'a Estate come from a 40-year-old estate vineyard, located in the Koutsi region of Nemea, at an altitude of 1,800ft. The climate is moderately cool at this mid-level elevation, resulting in grapes that are concentrated in flavor with well-developed tannins and balanced acidity. The 17.3 acre vineyard is located on a Southwest facing slope, and is closely monitored so that yields remain low.

WINE PRODUCTION

After harvest, the grapes are destemmed, crushed and cold soaked (53°F) with the skins for 2-3 days in order to maximize extraction of the dark red-black color of the fruit and well-structured tannins. The wine is aged in new 225L French oak casks from the Nevers and Allier forests, during which time the wine undergoes malolactic fermentation. The final wine is bottled without filtration in order to preserve the exceptional personality of the ripe Agiorgitiko varietal and the character of the Nemea terroir.

TASTING NOTES

Delivering both power and a velvety texture, this serious, fine unfiltered wine has raised the stakes in the Nemea appellation. Deep red-black in color with a complex aromatic profile, good structure and great volume. Without a doubt, under proper cellar conditions it will continue to evolve into an even more highly structured wine for at least a decade.

FOOD PAIRING

The complex and intense flavors of the full-bodied wine make it an ideal pairing for game and spicy meat dishes.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous
Exposure:	Southwestern
Average Vine Age:	40 years
First vintage of this wine:	1997

WINEMAKING & AGING

Varietal composition:	100% Agiorgitiko
Prefermentation technique:	Cold soak
Time on its skins:	2-3 days
Size of aging container:	225 L
Type of oak:	French
Length of aging before bottling:	12-14 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Residual sugar:	2.9 g/L
Acidity:	5.6 g/L