

# NASIAKOS NEMEA RED



100% Agiorgitiko. This has all the elements that make Agiorgitiko such an appealing wine: aromas of cedar, violet and red forest fruit with spice, and the concentrated, fresh red berry flavors with their soft, plush feel.

On the palate, cherry, plum and pepper. What sets it above other versions is the acidity this one retains, allowing for all that flavor without palate fatigue. Try paired with beef, lamb, veal and game (deer, venison.)

From Nasiakos' vineyards in the Koutsi Mountain Peaks in Nemea, Corinth, Peloponnese at over 2,700 feet above sea level. These very high elevations prolong the harvest time which ensures that sugar levels are at desirable levels. For Nasiakos, harvest time is mid-September to early October. Aged 12 months in French Oak.

In the heart of the two largest and most important appellations of Greece are the vineyards of the Nasiakos family. One is Mantinia in Arcadia and the other, the highest point on Nemea "Kotsi" in Corinth, Peloponnese. Nasiakos is a small winery owned by Leonidas Nasiakos, a second-generation winemaker and fourth generation viticulturist. Leonidas is the viticulturist, wine maker and producer of his wines. Under the

Nasiakos label, 6,500 cases of wine are produced from the indigenous appellation varietals such as Moschofilero and Agiorgitiko. Nasiakos has won numerous awards for his winemaking techniques and serves as the only consultant to the Greek Wine Federation for the Moschofilero varietal. Nasiakos wines have been rated by American media for over 15 years with ratings from 87 to 93, from Robert Parker, Wine Spectator, Wine Enthusiast and Wine & Spirits.

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## *Tasting Note:*

### NASIAKOS NEMEA RED

100% Agiorgitiko. Aromas of cedar, violet & red forest fruit with spice; concentrated, fresh red berry flavors with a soft, plush feel; on the palate, cherry, plum & pepper; fresh acidity.

## *Shelf Talker:*



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