

ZACHARIAS NEMEA RED



100% Agiorgitiko. Has a bright garnet color. High-toned aromas of cherry, mulberry, sour cherry and vanilla. Medium-bodied mouth, with a rich velvety flavor. It is both lively and ripe featuring long flavors that follow the berry scents. Dry. Subtle tannins, a balanced body, and a lingering finish. Serve slightly chilled. Try paired with red meat, pork, pizza or pasta with minced meat.

From the Zacharias family's own vineyards, in the Douramani location of the Nemea Valley municipality, Corinth, Peloponnese. The first Zacharias vineyards were planted in 1962, around the village of Leontio, where wine has been produced for centuries. They are mainly on slopes, and today cover about 100 acres of land. The winery combines harmonically traditional elements, and state of the art technology. Prefermentary cryoextraction for 3 days. 15-18 days of extraction in temperature controlled tanks. Left to mature for 6 months in French, oaken, third- of fourth-used barrels.

The history of both the family's winery and vineyards dates back many years. Zacharias Vineyards is the largest private winery of its region and carries a rich historical past. One of the oldest and most historic wineries in Nemea, it has been operating since 1960. It is now one of the major wineries of the region as well as one of the fastest growing companies in the wine industry. The heart of Nemea vineyards, located just over a mile outside the city of Nemea, on the provincial road, is facing the hill where the acropolis of ancient Flounda used to dominate. In ancient times, the area gave its name to the famous *fliassios oenos*, or wine from Fliassia country.

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Tasting Note:

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100% Agiorgitiko. High-toned aromas of cherry, mulberry, sour cherry & vanilla; lively & ripe with long flavors that follow the berry scents; medium-bodied with a rich velvety mouth; dry; subtle tannins, a balanced body & long finish.

Shelf Talker:



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