

Tsantali AGIORGITIKO (Saint George)

Appellation: Protected Geographical Indication (PGI) Peloponnese
Type: Red dry wine
Variety: Agiorgitiko (Saint George)



2017 Vintage

Tasting note

Ruby red color of medium intensity. Red fruit on the nose with hints of clove and tobacco. Dry, fruit-forward palate with elegant notes of sweet spices and the variety's trademark roundness in flavors. Fruity aftertaste.

Technical info

Alcohol by volume (%) 12.6 Total acidity (*gr tartaric acid/lt*) 4.73
Residual sugars (*gr/lt*) 2.3 pH 3.84

The vineyard

Partnership with local vine growers provide us with the grapes grown on the broader region of Peloponnese, at an altitude varying from 250 to 400 meters.

Winemaking

Classic red vinification.
Maturation for 6 months in 300 L. French oak barrels.