

TECHNICAL SHEET
ASPROLITHI
CABERNET SAUVIGNON
Regional Wine of Peloponnese

Variety

Cabernet Sauvignon consider being among the most known international varieties. OENOFOROS planted this unique variety in collaborated vineyards in the mountainous region above the area of Aigion because the microclimate is perfect for it.

Vintage: 2009

SITE OF CULTIVATION

The mountainous region of the slopes of Aigion in an altitude of 850 m facing the Corinthian gulf.

VINIFICATION

The grapes were harvested in late September in small cases. The harvest is crashed in a sort time after the harvest and then is undergoes a cold maceration for 2 to 3 days before the start of fermentation. At the end of this face the mass is inoculated and the fermentation continues at 15 – 20 ° C for another 4 – 5 days until the maximum of color has been achieved. Then the free run wine is separated in another tank and continues at 18 ° C its fermentation. During the whole phase of fermentation and until the starting of the malolactic fermentation the wine undergoes a controlled micro-oxygenation and a “sur lies” contact. The wine is filtered and bottled fresh.

ORGANOLEPTIC CHARACTER

Though this wine is not a wine for long aging it is a medium body young wine, very fruity and mellow. Its aroma is characteristic of the distinctive aroma of its variety and reminds of bell pepper, red fruits, honey, cocoa and coffee. A warm and velvet sensation in the mouth is harmonically “disrupted” by its round - tannins.

Best served at 16 – 18 °C matching plain red meat, simple red sauces, mellow taste red sauce pastas and poultry.

ANALYTICAL DATA

Alc. (%vol)	12.80
Total acidity (g/L Tartaric)	5.40
Volatile acidity (g/L ascetic)	0.25
pH	3.55
Residual sugars (g/L)	< 1.00
Total SO2 (mg/L)	77.00