

# IANOS

*Protected Geographical Indication 'Pelopennese'*

## Variety

### **CABERNET SAUVIGNON**

Cabernet Sauvignon is among the most known international varieties. OENOFOROS has planted this unique variety in vineyards in the mountainous region above the town of Aigion considering the microclimate is perfect for this variety.

**Vintage:** 2004

**Altitude:** 850 m

## SITE OF CULTIVATION

The mountainous region of the slopes of Aigion at an altitude of 850 m with north-facing aspect over the Corinthian gulf.

## VINIFICATION

The grapes are harvested in early October in small cases. After picking the grapes are brought immediately for crushing and then is vinified according to the most modern procedure of classical red vinification. After the completion of both alcoholic and malolactic fermentations the wine is aged for 12 months in oak barriques. After aging the wine is filtered and bottled.

## ORGANOLEPTIC CHARACTER

A full bodied wine suitable for aging, extremely complex in aroma and flavor. A harmonious mix of fruit aromas with the aging aromas produces a complex bouquet of bell peppers, red fruits, cinnamon, clove, cocoa and coffee. Its superb mouth feel with its persistent tannins is perfect to complement plates with strong character. Red meats, game, spicy dishes and full bodied "haute cuisine" are some examples of plates to taste with this wine.

## FOOD/SERVING

A wine with fine personality like Cabernet Sauvignon showcases the Oenoforo's ideals rich dishes with strong character. Red meats with rich sauces, game, strong cheeses and pasta with rich red and spicy sauces are just some of the dishes that would accompany them. Enjoy it at 12 - 14 ° C after having remained for a while in a carafe.

## ANALYTICAL DATA

Alc. (% vol)	13.6
Total acidity (g/L Tartaric)	5.8
Volatile acidity (g/L ascetic)	0.45
pH	3.59
Residual sugars (g/L)	<1
Total SO <sub>2</sub> (mg/L)	90

