

THEMA



Protected Geographical Indication

PGI Drama

Type

Red, Dry

Varieties

Agiorgitiko 50% - Syrah 50%

Vinification

The perfect ripening of the grapes and the carefully selected date of harvest, which is conducted during the night, contribute to the preservation of varietal aromatic and phenolic potential. Right determining of the durations of pre- and post-fermentation macerations, allows extracting its potential, before its transfer by gravity to oak barrels. It is left to age for 12 months in french oak barrels (30% new).

Characteristics

Dark purple color with violet reflections. The nose is dominated by an intense bouquet of cherries and plums followed by scents of chocolate, smoke, and vanilla. Generous in the mouth, with good balanced and lively tannins contributing to a velvety structure. Long and fruity aftertaste, with a light touch of oak. Ready to drink, but with great aging potential.

Serving Temperature

16 - 18°C

Food Pairing

Grilled red meat and spicy game, spicy and unctuous cheese.

Important Distinctions

Gold Special Prize for Greece (Citadelles Du Vin), Gold Regional Trophy (Decanter), Gold Best Of Show Greece Red (Mundus Vini) etc.