

Oenotria Land Syrah - Agiorgitiko

A few years ago, The Food n Leisure guide called it “a milestone in modern Greek winemaking” and we believe it is still so, thanks to its unique personality.

PGI Attica

Vintage: 2014

Varietal Composition: Syrah 90% - Agiorgitiko 10%

Tasting Notes



Dark red, almost impenetrable.



Complex bouquet resulting by both the variety and the barrel. Sour cherry jam, prune, fig, black pepper, bitter chocolate meet the hints of vanilla, cedar and leather.



Soft and warm at first, rich and savory, with well-integrated tannins, does not lose its elegance thanks to its acidity. Ripe fruits and spices make their presence constantly noticeable until the very long and persistent finish.

Food pairing

Ideal partner for big hairy game, its if flattered by red meat, especially when cooked with spices. Beef fillet in madeira sauce, tournedos rossini and grilled calfs liver, are only some of the dishes that could pair with it.

Ageing

At least 15 years.

Other Information

Grapes for certified organic vineyards. Ferments in oak tanks and matures for 24 months in new french oak barrels. It is bottled unfiltered so sediment may form in the bottle. Decanting is recommended.

