

KTIMA DRIOPI NEMEA 2003 Nemea OPAP

Vintage:	2003
Production:	10,850 bottles
Producer:	Ktima Driopi
Wine maker:	Yiannis Tselepos
Varietal composition:	100% Agiorgitiko
Alcohol content:	14% vol
Vineyard:	This first class vineyard in the Koutsi district of Nemea is composed of sandy-clay soil.
Yield:	55 hl per ha.
Harvesting:	Brix at harvest is 23.9. Grapes were hand-harvested between 15-30 September 2003.
Vinification:	5 days pre-fermentation maceration at 7-10C followed by 10 days fermentation in stainless steel at 15-28C. Post-fermentation maceration for 12 days at 22-24C.

Cask composition and ageing:

Malolactic fermentation with 2 months lees contact. 16 months in French oak barrels (new to 2 years), blended after ageing. Unfiltered. Bottled 07/03/2005; released August 2005.

Tasting note:

This first vintage promises great things: it is a generous wine that combines lusty tannins with an abundance of fruity aromas, enriched by hints of eucalyptus and green pepper; it is very smooth and has a velvety finish.

Chemical analysis:

Wine pH 3.49
Total acidity 5.2g/l
Residual sugar 1.81g/l

Recent distinctions:

Silver: Vinalies Internationales 2006

