



PRODUCER PROFILE

Estate owned by: Leon Karatsalos &
Yiannis Paraskevopoulos
Winemaker: Yiannis Paraskevopoulos
Estate founded: 1994
Region: Nemea
Country: Greece

GAIA Agiorgitiko 2022

WINE DESCRIPTION

One of the pioneers of the modern Greek wine revolution, Gai'a Estate (pronounced Yay-ya) was established in 1994 by Leon Karatsalos and winemaker Yiannis Paraskevopoulos. Their mission was to capture the best that Greece's indigenous grapes have to offer by merging traditional viticultural and production methods with innovative techniques. The estate is named after "Mother Earth," in honor of the unique terroir that gives birth to these world-class wines.

Harvested from select, mature, low-yielding vines in the hills of the Koutsi region of Nemea. The vineyards are non-irrigated, and are located on a ten-degree slope facing West-Southwest. These conditions offer the ideal environment for producing small clusters of small, thick-skinned berries with more serious, concentrated fruit flavors and characteristically "spicy" notes.

The wine is aged in French oak barrels for a term of 6 to 8 months. It is then transferred to the bottle and laid to rest and additional bottle aging for another 3 to 6 months before release.

TASTING NOTES

Agiorgitiko by Gaia is a well-structured wine with intense ripe fruit aromas and well-integrated oak flavors. Under proper cellar conditions, it can be aged 2-4 years after release, evolving an even more velvety and complex palate.

FOOD PAIRING

The full-bodied texture and robust tannins of this red make it an ideal pairing for red meat dishes that are rich, intense and spicy.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous
Exposure:	Southwestern
First vintage of this wine:	2000
Average Wine Age:	15 years

WINEMAKING & AGING

Varietal composition:	100% Agiorgitiko
Fining agent:	Vegan
Type of aging container:	Barrels
Size of aging container:	500 - 550 Liters
Type of oak:	French
Length of aging before bottling:	6-8 months
Total SO ₂ :	92 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.64
Residual sugar:	3.19 g/L
Acidity:	5.96 g/L