



PRODUCER PROFILE

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

GAI'A Notios Red 2017

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.

The grapes for the Notios Red (AKA "The Southerner" in Greek) come from select, mature, low-yielding vines in the hills of the Koutsis 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.

After harvest, the grapes are destemmed, crushed and inoculated with strains of dry active yeast. The skins and juice are left in contact for approximately 6 days. After fermentation, the wine is raked twice for clarity and then matured in French oak casks for approximately 45 days.

TASTING NOTES

Deep purple in color, with explosive fruit on the nose and a peppery youthfulness to the palate. This red has a velvety mouth feel, with flavors of black cherry followed by elegant notes of butter caramel.

FOOD PAIRING

The fine tannins make this an excellent pairing wine for a variety of meat dishes.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous
Exposure:	Southwestern
First vintage of this wine:	1996
Average Wine Age:	15 years

WINEMAKING & AGING

Varietal composition:	85% Agiorgitiko, 15% Syrah
Fining agent:	Vegan
Type of oak:	French
Length of aging before bottling:	45 days
Time on its skins:	6 days
Total SO ₂ :	50 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7
Residual sugar:	1.9 g/L
Acidity:	4.8 g/L