



Mega Spileo

Pinot Noir

Category & Origin

Dry red wine, varietal

Varietal Composition

Pinot Noir 100%

Vineyard

Location

Mountain vineyards of Aigialeia

Altitude

1000 m

Vine harvest

late September

Winemaking

Grapes are carefully picked, lightly bruised and pressed in a wooden wine press and placed into open barrels until fermentation is completed. The wine is then decanted into new, 228 litre barrels, where it remains for 18-20 months for malolactic fermentation and maturation.

Flavour profile



Vibrant red colour with shades of violet.



Red fruits, mint, hints of smokiness, coffee and damp forest.



Elegant, with discreet acidity, fine tannins and a fruity after-taste.

Pairing

Meats with red or creamy sauces, pasta and risotto.