



Mega Spileo

Wild Ferment

Category & Origin

Dry Red Wine, PGI Achaia

Varietal Composition

Selection of the Estate's red varieties

Mega Spileo Vineyard

Location

Single Vineyard Mega Spileo Estate

Altitude

780 - 880 m

Cultivation

Organic

Soil

Clay, sand & pebble

Production

4tn /ha

Configuration

bilateral cordon

Planting density

4100 plants/ha

Vine harvest

late October - early November

Winemaking

After harvesting, the grapes are partially pressed and placed in new open barrels. Here they undergo the entire alcoholic fermentation process, which occurs spontaneously from the grapes' naturally occurring yeasts. The alcoholic fermentation takes 3-4 weeks, after which the wine remains in the same barrels for malolactic fermentation and another 24 months for ageing. This is followed by bottling and maturing in the bottle for at least 2 years. To preserve its flavour, the wine does not undergo stabilisation and filtering.

Flavour profile



Intense red.



Green bell pepper, red and black fruits, black chocolate, coffee.



Full-bodied and warm, with velvety tannins and intense after-taste of laurel and dried fruit.

Ageing

Suitable for extensive ageing.

Pairing

Grilled meats, slow-cooked game and aged, spicy cheeses.