



Mega Spileo Estate

Cabernet Sauvignon

Category & Origin

Dry Red Wine, PGI Achaia

Varietal Composition

Cabernet Sauvignon 100%

Mega Spileo Vineyard

Location

Single Vineyard Mega Spileo Estate

Surface

3 hectares

Altitude

820 m

Cultivation

Organic

Soil

Clay, sand & pebble

Production

4tn / ha

Configuration

bilateral cordon

Planting density

4100 plants/ha

Vine harvest

mid-October

Winemaking

After harvesting, grapes are pressed and remain in tanks until fermentation is completed. The wine is then transferred to the cellar for malolactic fermentation and maturing in new French oak barrels. It remains in the barrels for at least 2 years. This is followed by bottling and maturing in the bottles for at least another 2 years. To preserve its flavour, the wine does not undergo stabilisation and filtering.

Flavour profile



Intense red.



Green bell pepper, red fruits, mint with smoky notes and hints of roasted nuts.



Complex, full-bodied and structured, with strong tannins and balanced acidity. Long, fruity after-taste.

Ageing

Suitable for extensive ageing.

Pairing

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

Serving recommendation

Careful transfer of the wine to a decanter before serving is recommended, to avoid sediments and allow the flavour profile to better express itself.