



Mega Spileo Estate

## Mavrodaphne - Mavro Kalavritino

### Category & Origin

Dry Red Wine, PGI Achaia

### Varietal Composition

Mavrodaphne 60% - Mavro Kalavritino 40%

### Mega Spileo Vineyard

#### Location

Single Vineyard Mega Spileo Estate

#### Surface

3 hectares

#### Altitude

820 - 880 m

#### Cultivation

Organic

#### Soil

Clay & sand

#### Production

4tn / ha

#### Configuration

bilateral cordon

#### Planting density

4100 plants/ha

#### Vine harvest

mid-October

### Winemaking

After harvesting, grapes are pressed and go through pre-fermentative extraction, remaining with their skins until fermentation is completed. The wine is then transferred to the cellar for maturation in new French oak barrels. It matures in the barrels for at least 2.5 years, is subsequently bottled and remains for the same amount of time in the bottle to develop the ideal balance. To preserve its flavour, the wine does not undergo stabilisation and filtering.

### Flavour profile



Deep red.



White pepper, berries, herbal notes against a backdrop of chocolate and coffee.



Complex, balanced, with good acidity and elegant tannins. Long-lasting, spicy after-taste with hints of chocolate.

### Ageing

Suitable for extensive ageing.

### Pairing

Red meats in rich sauces, game and matured yellow cheeses.

### Serving recommendation

before serving is recommended, to avoid sediments and allow the flavour profile to better express itself.