



Mega Spileo Estate

Syrah

Category & Origin

Dry Red Wine, PGI Achaia

Varietal Composition

Syrah 100%

Mega Spileo Vineyard

Location

Single Vineyard Mega Spileo Estate

Surface

1 hectare

Altitude

780 m - 820 m

Cultivation

Organic

Soil

Clay & sand

Production

3tn / ha

Configuration

bilateral cordon

Planting density

4100 plants/ha

Vine harvest

early October

Winemaking

After harvesting, grapes are pressed and remain in tanks until fermentation is completed. The wine is then transferred to the cellar for maturation 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



Deep ruby with blue hues.



Black pepper, black berries, dried flowers, with hints of leather and smokiness.



Full-bodied and well-rounded with elegant tannins. Long, pleasant after-taste.

Ageing

Suitable for extensive ageing.

Pairing

Dishes based on red meats, BBQ as well as matured, 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.