



Mega Spileo

Limited Edition Wild Ferment

Category & Origin

Dry red wine, P.G.I. Achaia

Varietal Composition

Mavrodaphne 41%, Cabernet Sauvignon 27%,
Merlot 20%, Cabernet Franc 12%

Mega Spileo Vineyard

Location

Privately owned vineyard in the Ambelos area of Kalavryta

Altitude

780 - 880 m

Cultivation

Organic

Soil

Clay, sand & pebble

Production

4tn /ha

Configuration

bilateral cordon

Planting density

4100 plants/ha

Vine harvest

mid to late October

Winemaking

The grapes, once carefully selected, undergo a precise destemming process before being guided into brand new, open-ended French oak barrels that hold 225 litres. 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 chilling and filtering.

Flavour profile



Deep red colour with vibrant violet hues.



Hints of green peppers, black fruit, bitter chocolate and leather, with mild notes of wood.



Exuberant and warm on the palate, with intense tannins. Its finish has a strong aftertaste of laurel and dried fruits.

Ageing

Suitable for extensive ageing.

Pairing

Grilled meat, game, aged yellow cheese.