HALKIA

HALKIA NEMEA AGIORGITIKO

NEMEA · PELOPONNESE · GREECE · EUROPE

TECHNICAL DETAILS

The Estate

Halkia red is a classic, fresh, and natural vinification of the most planted red Greek grape, Agiorgitiko, from its birthplace in Nemea, by organic female grower Anna Halkia. An easy red wine with a rustic and fun character.

Wine Making

The grapes are lightly pressed so the juices can run free and then fermented in stainless steel tank using wild yeasts. Aged for 4 months in tank and bottled unfined, unfiltered, with no SO2.

Food Suggestions

Pairs well with beef, lamb, veal, deer, and venison.

TASTING NOTES

Halkia red is a classic, fresh, and natural vinification of the most planted red Greek grape, Agiorgitiko, from its birthplace in Nemea, by organic female grower Anna Halkia. An easy red wine with a rustic and fun character. Deep impenetrable red, deep red and black fruit, rusk bread, umami, velvety tannins.

Agiorgitiko grape blend. View Tech Sheet Here SCAN >> More About This Wine





ATTRIBUTES

Available Size: 750mL (12 pc)

Organic

Female-OwnedABV%: 12.7Class: Red

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