

MONOLITHOS

# MONOLITHOS NEMEA

## AGIORGITIKO

NEMEA • PELOPONNESE • GREECE • EUROPE

### TECHNICAL DETAILS

#### The Estate

Monolithos red is the epitome of the most planted red grape of Greece, the indigenous Agiorgitiko, in a low intervention “nouveau” (fresh) vinification.

#### Wine Making

Pre-fermentation, cool maceration for 24 hours, alcoholic fermentation followed by malolactic fermentation. Matured for 2 months on its lees in stainless steel tank with periodic stirring.

#### Food Suggestions

Pairs well with beef, lamb, veal, game, and deer based dishes.

### TASTING NOTES

Vivid red color with aromas of fresh cherries and other red fruits, with a round and crispy palate, and soft tannins.

**Agiorgitiko grape blend.**

**This wine contains allergens, sulfites.**

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SCAN >>

More About  
This Wine



### ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.3
- Class: Red

[WWW.EKLETIKON.COM/PORTFOLIO/BAIRA](http://WWW.EKLETIKON.COM/PORTFOLIO/BAIRA)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

