

Techni Alipias Red



" A classic and favorite blend "

Techni Alipias red utilizes the unique and extremely successful blend of Bordeaux-originating Cabernet Sauvignon with Greek Agiorgitiko, a variety that traveled from the Peloponnese to Northern Greece and is expressed gracefully through the terroir of Drama. A wine with restrained extraction but at the same time dense and rich, from grapes cultivated with care in Mikrochori and Kali Vrissi.

WINEMAKING

Separate vinification of the two varieties. Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to French oak barrels, 1/3 new, for 12-month maturation. The wine is then blended and returns to the tanks for settling and bottling.

Varietal composition: Cabernet Sauvignon 70 % - Agiorgitiko 30%

Origin of grapes: Mikrochori, Kali Vrissi.

Soil: Sandy-Clay over limestone layers (Kali Vrissi), sandy-clay (Mikrochori).

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 50.000 bottles.

Vintage:	2018
Alcohol:	13,7% vol
Total Acidity:	4,5 gr/lt (tart. Acid)
pH:	3,67
Res. Sugars:	1,8 gr/lt

~ Expressiveness and extroversion ~

APPEARANCE / Dark ruby color

NOSE / The most typical features of the two varieties are immediately noticed on the nose. Agiorgitiko offers cherries, sour cherries and sweet spices, while stirring the glass leaves the vegetal character of Cabernet Sauvignon stand out, along with aromas of blackberries, pepper and leather.

PALATE / Underlined acidity, with fleshy and juicy tannins. Full body with rich alcohol and persistent aftertaste.

Food Pairing

Techni Alipias red is a fleshy, juicy and supple wine that will respond relatively easy among different dishes and cuisines. Minced meat dishes cooked with sweet spices (cinnamon, clove) will pair nicely with the wine. Dishes like chili con carne meatballs, stuffed cannelloni, baked lasagna, spaghetti Bolognese. Excellent choice for juicy, delicious Black Angus burgers as well as dishes with eggplant, fine meats and yellow aging cheeses.