



TASTING PACK WINE #14

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

Dark concentrated ruby/purple. The fruit is of a dried/jammy character with dark berries, cherries and wild blackberry. There are notes of leather, oregano a lot of minerality on the mid palate which cuts through the ripeness, with balanced tannin, and elevated acidity for a red wine. There is some spice, vanilla and toast on the palate that suggests oak usage.

TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

There are notes of plum, ripe blackberry and fig. Savory Mediterranean spices on the palate with notes of oregano, tobacco and leather. A round mouthfeel with incorporated alcohol and acidity.

Sweetness:	Dry
Tannin:	High
Alcohol:	Medium Plus
Acid:	Medium Plus
Oak:	Slight New Oak

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Mitravelas Estate

Cuvee: Ktima

Grape: Agriorgitiko

Country: Greece

Regions: Nemea

Vintage: 2017

Alcohol: 14.8%

Elevage: 1/3 New French, 2/3 Second
And Third fill French Oak

Other:

Nothing of Note

NOTES :

Agriorgitiko is an indigenous grape varietal from Southern Greece. This specific example is from Nemea a region in Peloponnese. It is one of Greece's signature red wines along with Xinomavro. The Agriorgitiko grape is a varietal that is susceptible to a winemaker's influence so the "classic" profile of Agriorgitiko can vary from estate to estate. Regardless of whether it can lean towards the flavor profile of an Argentinian Merlot to a classic Nebbiolo Agriorgitiko wines are generally described as having clear and positive tones of fruit that are ripe to over ripe with jammuy notes of blackberry, cherry and plum with notes of spiciness and vanilla and clove from typical oak usage. Agriorgitiko may be easier to find in a UK wine shop than a US wine shop!

Retail Price: \$26

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