

WINERY: Giannikos Winery

COMPOSITION: 100% Agiorgitiko

APPELLATION: PGI Peloponnese, Greece

ALC.: 13.5%

BRIX AT HARVEST: 22.8°



SANDALO ORGANIC ESTATES



1228 E 7th Ave 3rd Floor, Tampa, FL 33605

(813) 397-3976

info@sandaloestates.com | www.sandaloestates.com

Lion



ABOUT LION AGIORGITIKO

The label of Lion is a reference to the first of the twelve labours of mythological hero Hercules was to slay the Nemean lion. Giannikos' philosophy is to unite tradition and new technology. That is why they cultivate organic and harvest and prune carefully by hand.

TASTING NOTES

Ruby red colour. Complex texture with soft tannins and hints of plum, cherry and nutmeg. Full bodied with a balanced acidity and long finish.

SOIL

This wine originates in Neméa, located in the northeast corner of the Peloponnese peninsula. This is probably Greece's most significant red-wine appellation. For generations, the mountains and valleys around the tiny village of Neméa have produced wine, primarily from the local Agiorgitiko grape.

The vineyard is located at a higher altitude, where thin, gravelly soils and cooler temperatures help in the production of high-quality grapes.

WINEMAKING

Hand-picked and hand-sorted, the wine spends 2-3 weeks on the skins. Aged in French oak barrels for 12 months.

MADE WITH ORGANIC GRAPES

Organically Farmed – No chemical pesticides or herbicides used.