

Our exporting wines 2012 Febr.

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"OINOS" RED DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko 100%

Alcohol: 13% Vol.

Typical Aghiorgitiko, fresh and pleasant, expresses all the friendliness of the variety.

OINOS is the wine for every moment.

Quality category: PGI

Deep-coloured, purple wine with intense fruity, and clean aroma and the flavours of cherries, strawberries and gooseberries dominating.

Food Suggestions: red meat, pasta with red sauces and assortment of cheese.

OINOS Red is best served at 14 -16o C

It is disposable in bottles 750 & 187 ml



"OINOS" ROSE DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko 100%

Alcohol: 12,5% Vol.

Typical Aghiorgitiko, fresh and pleasant, From the versatile range of Aghiorgitiko variety, after a special vinification at low temperatures, we produce the OINOS Rose, a wine with an excellent aroma and flavor.

Quality category: PGI

Food Suggestions: meat with aromatic sauces, pasta, cooked vegetables and cheeses

OINOS Rose is best served at 10 -12o C

It is disposable in bottles 750 & 187 ml



"OINOS" WHITE DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Rodetis + Savatiano

Alcohol: 12% Vol.

Typical regional Nemean wine fresh and pleasant

Under a traditional white vinification and strict control of temperature, we produce the OINOS White, a wine with an excellent aroma and flavor

Quality category: PGI

Food Suggestions: fish, white meat, pasta and also as an aperitif.

OINOS White is best served at 8 -12o C

It is disposable in bottles 750 & 187 ml



"ZEUS" RED DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko 100%

Alcohol: 13% Vol.

Protected Designation of origin NEMEA

Quality category: PDO

Matured for 6 months in oak barrels.

A typical Aghiorgitiko wine, ruby red with glints of violet, rich with cherry, raspberry and butter caramel aromas, is characterized by noble tannins

Food Suggestions: red meat, pasta with red sauces and assortment of cheeses.

ZEUS red wine is ideally served at 16 -18o C

It is disposable in bottle 750 ml



"DION" RED DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko 100%

Alcohol: 13% Vol.

Protected Designation of Origin NEMEA PDO

Matured for 12 months in oak barrel

The winemaking process and the long lasting post-ferment maceration, is the tool which will make this dense grape become a wine.

Following that, this thick, dark coloured with aggressive tannins wine, will fill new oak barrels, maturing for 12 months.

The forest of origin of the oak, the toasted level and the capacity of the barrels have being carefully selected after long term trials.

Food Suggestions: red meat and poultry with rich sauces

DION red wine is best served at 15 -17o C

It is disposable in bottles 750 ml



"PELOPS RESERVE" RED DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko 100%

Alcohol: 13% Vol.

Quality category: PDO, Protected Designation of Origin Nemea

Three days cold maceration at 8 o C, the grapes stays in the tank with the must for 24 days, traditional red vinification

using after-fermentation's infusion methods, and strict control of temperature.

Aging for 12 months in oak new barrels and another 12 months aging in the bottle.

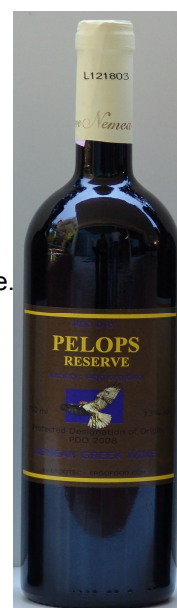
The characteristics of the grape variety Aghiorgitiko at the top.

Deep, dark and thick colour with intensely fruity nose with cherries, forest fruits and baked raisin in balance with the characters of vanilla, dried fruits and chocolate that comes from the long aging process in the oak barrels. Thick and aggressive tannins that require time to smooth. Undoubtedly a wine that loves bottle and demands aging in cellar to unfold its merits.

Food Suggestions: red meat with spicy sauces and steaks

Best served at a temperature of 16-18oC

It is susceptible for 10 years aging



"PELOPS GRANDE RESERVE" RED DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko

Alcohol: 13% Vol.

Quality category: PDO, Protected Designation of Origin Nemea

Three days cold maceration at 8 o C, the grapes stays in the tank

with the must for 23 days, traditional red vinification using

after-fermentation's infusion methods, and strict control of temperature.

Aging for 24 months in oak new barrels and another 24 months aging in the bottle.

The deep and intense color surprises and prepossesses.

Thick , fruity and concentrated characters of plums, ripe forest fruits, caramel, coffee, toffee and levanter are floating the mouth.

Silky mouth feels with soft and rounded tannins,

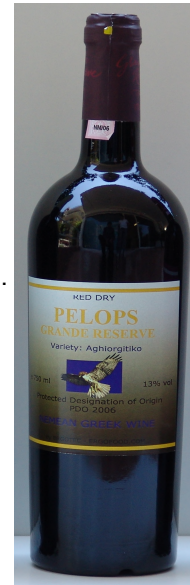
pleasant long aftertaste and complexity.

Not doubtfully a great wine ready to age for years.

Food Suggestions: red meat with spicy sauces,

steaks and matured yellow cheeses

Best served at a temperature of 16-18oC



"AEOLOS" RED DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko

Quality category: PDO, Protected Designation of Origin Nemea

Alcohol: 13% Vol.

Matured for 6 months in oak barrels. The brilliant, red color, the aromas of the ripened fruits with a lingering presence of vanilla, give a pleasant and refreshing flavor, while the aftertaste underlines the maturity.

Food Suggestions: red meat with spicy sauces, steaks and matured yellow cheeses

Best served at a temperature of 16-18oC



"POSSEIDON" RED DRY

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko

Alcohol: 13% Vol.

Quality category: PDO, Protected Designation of Origin Nemea

Aging for 14 months in oak new barrels and another 14 months aging in the bottle.

The long aging into oak barrels masters the rich

and aggressive tannins adding tones of vanilla, smoke and chocolate.

Its tannins, the smooth acidity and the dynamism of the Aghiorgitiko

offer a generous result in flavor.

Long and intense aftertaste from a wine with masculine characters

Food Suggestions: red meat with spicy sauces, steaks and cheeses

Best served at a temperature of 16-18oC



"HELIOS SEMISWEET RED

Produced in: Ancient Nemea of Greece (Hellas)

Grape variety: Aghiorgitiko

Alcohol: 11,5% Vol.

Quality category: PDO, Protected Designation of Origin Nemea

In this bottle the variety Aghiorgitiko gives us this ruby-red wine with a smooth sweetness, a velvety aftertaste and hints of sour cherries and raspberries.

Food suggestions: It accompanies perfectly ethnic cuisine dishes, fruits and cheeses or as a dessert.

Best served at a temperature of 14-16oc



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