



PORTO CARRAS CHÂTEAU CARRAS

£60.00

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Domaine Porto Carras is one of the most influential Greek wineries of the last 50 years. Originally conceived by the viticulture department of the Aristotle University of Thessaloniki and assisted by the Ministry of Agriculture, the Porto Carras winery was built in 1970 on the limestone slopes of Mount Meliton near Halkidiki. Today it is surrounded by 450 hectares of vineyards boasting 26 different international and indigenous grape varieties.

The renowned Bordeaux

oenologist Emile Peynaud (regarded by many as the father of modern winemaking) consulted from an early stage, helping to create the first Greek Cabernet Sauvignon to achieve international acclaim. Today the estate is fully certified as organic, and the winery and vineyards have undergone significant restructuring to ensure this great producer remains at the forefront of the Greek wine industry.

The vines for this wine grow organically at 300-400 metres above sea level on steep schist soils. The altitude allied to the maritime influence tempers the heat of the summer, while the sea breezes and dry climate create perfect conditions for healthy vines. The vineyards yield at a tiny 800 kilos per hectare, creating wines of intensity and structure.

The alcoholic fermentation

occurs over 15 days in stainless steel tanks with daily pumping-over and occasional pigeage. The wine is then aged in French new oak barrels for 24 months and then in bottles for at least one year in the cellar.

Grape Varieties: 50% Cabernet Sauvignon, 30% Cabernet Franc, 20% Limnio.

Tasting Note: This is the flagship wine of the estate, and one of the iconic wines of Greece. A superb red which resembles traditional Bordeaux. Concentrated forest fruits with hints of coffee, leather and cedar. Full-bodied, meaty and succulent with ripe, velvety tannins and great depth.

Sugar Level: 0.65g/l

Closure: Natural Cork

Food Match: A great match for stifado and other hearty stews.

Vintage: 2008

Farming Practices: Organic -
Contains Sulfites.

Awards: 90 points - Robert
Parker

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