



PORTO CARRAS LIMNEON

£18.00

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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.

Limnio vines are known for their hardiness and ability to survive harsh droughts. The grapes have the ability to produce high must weights and are late ripening, making them the ideal variety for Greece. Here they are grown on schist soils at around 300 metres above the sparkling Mediterranean sea where the breezes and dry climate create perfect conditions for organic viticulture. The vineyards yield

at a tiny 800 kilos per hectare, creating wines of intensity and structure.

Temperature-controlled fermentation with gentle extraction in stainless steel tanks followed by 12 months ageing in oak barrels before bottling.

Grape Varieties: 100% Limnio

Tasting Note: This is a refined red of spice and subtle power. Aromas of spiced wild cherry and damson, a hint of oak, finely-grained elegant tannins and balanced acidity which contribute to a long fresh finish which builds further savoury complexity with air.

Sugar Level: 0.34g/l

Closure: Natural Cork

Food Match: Ideal with honey glazed pork, barbecue ribs and Chinese beef.

Vintage: 2016

Farming Practices: Organic - Contains Sulfites.

Awards: 88 Points - Robert
Parker

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