Giannikos Winery

A bold and expressive Agiorgitiko , Lion reflects the rich history of the Peloponnesian terroir , offering depth, elegance, and structure.

Lion 2024

Peloponnese, Greece

Region and Vineyards

Sourced from the **Nemea region**, one of Greece's most renowned areas for **premium Agiorgitiko wines**, this wine benefits from a **Mediterranean climate** characterized by warm days and cool nights, allowing for optimal grape maturation.

The vineyards are **organically certified**, following European Organic Regulations (EC) No 834/2007, ensuring environmentally friendly viticulture and high-quality fruit. The soils, composed of **limestone and clay**, contribute to the **wine's structure and minerality**, while the **high-altitude sites** preserve freshness and balance.

Winemaking

The **hand-harvested grapes** undergo meticulous sorting before vinification. Fermentation takes place in **stainless steel tanks**, with an extended maceration of **2 to 3 weeks**, allowing for a gentle extraction of color, tannins, and aromatics.

The wine is then **aged for 12 months in French oak barrels**, adding complexity and softening the tannins. After bottling, it is further aged to ensure a harmonious integration of fruit, oak, and acidity, resulting in a well-balanced and structured wine.

Tasting Notes

- **Color:** Deep ruby red.
- **Aroma:** Ripe plum and cherry, with hints of nutmeg and subtle spice.
- **Palate:** Smooth and full-bodied, with soft tannins, balanced acidity, and a long, elegant finish.

Did You Know?

The label of **Lion Agiorgitiko** pays homage to the **first of the twelve labors of Hercules**, in which he **defeated the Nemean Lion**. This symbolism reflects the **strength and resilience** of both the region and the wine itself.

Alcohol :13,50 %

Composition: 100% Agiorgitiko

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Wine Pairing Ideas

- **Herb-roasted lamb** – The wine's soft tannins and spice notes enhance the rich flavors of the dish.
- **Grilled pork chops** – Its fruit-forward character complements the savory elements of the meat.
- **Tomato-based pasta dishes** – The wine's balanced acidity aligns well with the bright, tangy tomato sauce.
- **Mild sausages with Mediterranean herbs** – The structure and acidity cut through the richness of the dish.