

Gaia

Made exclusively from Greece's noble Agiorgitiko grape, this cuvée highlights Gaia's commitment to crafting expressive wines with both tradition and innovation

GAÍA WINES



Alcohol :14,00 %

Composition: 100% Agiorgitiko

Agiorgitiko by Gaia 2024

Nemea, Greece

Region and Vineyards

Gaia's Agiorgitiko is sourced from the hillside vineyards of **Koutsi**, a prized subzone within the **Nemea PDO** in the Peloponnese. Situated on **calcareous soils** with a **southwestern exposure**, the vines grow on ten-degree slopes without irrigation, encouraging deep root systems and natural concentration. This region is among the most esteemed for Agiorgitiko, thanks to its ideal balance of sunlight, altitude, and drainage.

The vines used for this cuvée average **15 years of age** and produce **small, thick-skinned berries**. The resulting fruit delivers a profile that's dense, structured, and distinctly spicy—hallmarks of the best Agiorgitiko wines. The low yields and maturity of the fruit contribute significantly to the wine's complexity and ageing capacity.

Winemaking

Gaia Agiorgitiko is made from **100% Agiorgitiko**, harvested from mature, non-irrigated vines. Fermentation is carefully managed to preserve aromatic intensity and tannin refinement. After fermentation, the wine is aged for **6 to 8 months in 500–550 L French oak barrels**, a choice that adds gentle structure without overwhelming the varietal's intrinsic fruit.

Following barrel aging, the wine undergoes **an additional 3 to 6 months of bottle aging** before release. The use of vegan-friendly fining agents and a moderate total SO level (92 mg/L) reflects Gaia's modern, minimalist philosophy. The result is a wine that's both expressive in youth and capable of graceful development over 2–4 years in cellar conditions.

Tasting Notes

- **Color**: Deep ruby with violet hues, indicating youth and concentration.
- **Aroma**: Intense ripe black cherry and plum, layered with black pepper, clove, and hints of vanilla and cedar from oak integration.
- **Palate**: Full-bodied with robust yet smooth tannins, offering a rich texture and flavors of dark berry fruit, licorice, and spice, balanced by vibrant acidity and a long, savory finish.

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Did you know?

Gaia Wines, founded in **1994 by Leon Karatsalos and Yiannis Paraskevopoulos**, is one of the pioneering estates of Greece's modern wine renaissance. The name "Gaia," meaning "Mother Earth," reflects the winery's philosophy of respecting terroir while embracing innovation. Their Agiorgitiko is a benchmark for Nemea's potential on the international stage.

Wine Pairing Ideas

- **Grilled lamb with rosemary and garlic**: The wine's spice and tannins pair beautifully with the richness and herbs of the dish.
- **Moussaka**: A classic Greek pairing, where eggplant and béchamel harmonize with Agiorgitiko's dark fruit and structure.
- **Spicy beef stew**: The bold body and peppery notes of the wine match the depth and heat of the dish.
- **Aged Graviera or Pecorino**: Hard cheeses with nutty, intense character elevate the wine's savory side.

Robert Parker (RP) : 89 Points (2022)

With fruit from the Koutsi Vineyard in Nemea, the Gai'a 2022 Nemea Agiorgitiko is a medium-weight red with a very bright and primary fruit profile. It delivers ruby plum and redcurrants. The mouthfeel is dry and simple, with some dustiness and very mild tannins. It will be remembered for being approachable and food-friendly.