



# ZOE

## Red

### HISTORY -

Zoe, the Greek word for life, is a series of wines created to exemplify the terroir of its origins. When creating these wines, we focus on working with micro farmers that farm naturally and work with indigenous and cosmopolitan varieties for our blends. The wines are also expressions of the winemakers and we work with ultra-talented people that are skilled in the craft but also in tune and in touch with the ecosystems they work in and around.

### ECOSYSTEM -

This is a blend of several different vineyards planted at high elevation 2,000ft above sea level on clay soils. Elevation allows for the grapes to mature slowly, developing complex flavor and natural high acidity. Harvest is done in the middle of September.

### VINIFICATION -

Grapes are harvested and placed into stainless steel tanks for extraction. Fermentation in tank at controlled temperatures for 6 days. The wine goes through full malolactic fermentation.

### AGEING -

The wine is aged for a short time over fine lees in stainless steel tanks.

### TASTING NOTES -

The color is brilliant, medium-strength violet with pink hues. On the nose it is vivid and intense with aromas of black cherries, blackberries, hints of plums, violets, and dried herbs. On the palate it has medium body, moderate acidity with smooth tannins – all in harmony. The aftertaste is moderate with a gentle note of anise seed.

**COMPOSITION -** 90% Agiorghitiko, 10% Cabernet Sauvignon

**REGION -** Peloponnese

**CLASSIFICATION -** PGI Peloponnese

**AGE OF VINES -** 22+yrs Agiorghitiko, 17+yrs Cabernet Sauvignon

**VINE TRAINING -** Double Cordon Royat

**SOIL PROFILE -** Clay Soils

**ALTITUDE -** 2,132 ft - Agiorghitiko  
1,640 ft - Cab. Sauv.

**IRRIGATION -** Drip Irrigation

**ALCOHOL % -** 13%

**PH -** 3.50

**TOTAL ACIDITY -** 5.40 grams/liter