

AVATON red 0,75 l

Item #: 1058

26,80 €

0.75 l | 35,73 €/l



Weight: 1.4 kg

This item is not on stock and has to be re-ordered.



AVATON red 0,75 l

Origin: "Avaton" in Greek means **"untrodden"**.

The term has been linked with the untrodden chamber of the church-the altar. The most well-known "Abaton" in Greece is holy Mount Athos. Abaton signifies the **"untrodden"** nature of Mount Athos, a monastic community dedicated to prayer and meditation.

Location: The vineyard surrounding the St. Panteleimon cloister, at an altitude of 250 m above sea level.

Soil: Sandy clay

Sub-soil: Deep calcareous sub-soil and adequate humidity.

Climate: The weather conditions are near perfect, with bright summer sunshine, few rainfalls and coastal maritime breezes.

Varietal composition: Organically grown Cabernet Sauvignon and Limnio from elevated vineyards with a low yield. The grapes are of superior quality with intense aromas and fruit concentration.

Classification: Agioritikos Protected Geographical Indication

Vinification techniques: Traditional red vinification in open wooden vats (50 hl) -this traditional "Mount Athos Vinification Technique" supplies the grape must with enough oxygen for fermentation and imparts a rich aroma and smooth taste that is enhanced by ageing. Extended maceration for approx. 18 days during

and after fermentation. Malolactic fermentation in well-toasted small oak barrels.

Ageing: The wine stays in French (Allier) new oak (first fill) for 12 months and continues to evolve its character in the bottle. A wine with great ageing potential.

Character: Deep red colour with intense fruit flavours reminiscent of black cherries, currants, and blackberries. On the palate it is rich and opulent, bursting with flavours of blackberries and spices backed by toasty vanilla oak notes and round, chewy tannins.

Serving suggestions: Exquisite with dark meats in aromatic sauces, richly spiced festive roasts, or ripe piquant cheeses.

Image not found or type unknown

