

TSELEPOS AVLOTOPI 2001 Regional Wine of Tegea

Vintage:	2001
Production:	8,500 bottles
Producer:	Ktima Tselepos Peloponnese
Wine maker:	Yiannis Tselepos
Varietal composition:	100% Cabernet Sauvignon
Alcohol content:	14% vol
Vineyard:	The vineyard at Tegea is composed of clay-gravel soils.
Yield:	60 hl per ha.
Harvesting:	Brix at harvest is 25.2; the grapes are hand-picked between 15-20 September 2001.
Vinification:	Pre-fermentation maceration in stainless steel of 22 days at 15-28C followed by 20 days fermentation at 20-28C. Post-fermentation maceration of 8 days at 15-28C, with malolactic fermentation and lees stirring for 2 months.
Cask composition and ageing:	The wine spends 15 months in French oak barrels (new to 2 year old), is unfiltered, and is blended after ageing. Bottled 2/9/2003; released 14/9/2003.
Tasting note:	This vintage of Tselepos's single vineyard Cabernet is very modern in style with strong flavours of mature fruits and excellently structured with well-worked tannins and a smooth finish.
Chemical analysis:	Wine pH 3.56 Total acidity 5.4g/l (tartaric) Residual sugar 2.6g/l
Recent distinctions:	Silver: Thessaloniki International Wine Competition 2004 Silver: Mundus Vini 2004 Silver: Vinalies Internationales 2005 4 star (17/20): Greek Reds, Decanter Magazine September 2004

