



# MALAGOUSIA

## DRY WHITE WINE

### VARIETAL COMPOSITION



100% MALAGOUSIA

### PGI



Attica

### VOL



12%

### VINEYARD'S LOCATION



Vineyards of Metochi, Dardeza, Synterina

### ALTITUDE



200-300m

### FLAVOUR PROFILE

#### EYE



Bright lemon colour with greenish highlights.

#### NOSE



Intense aromas of spring flowers, peach and mango combined with herbaceous hints.

#### MOUTH



Rich, intense taste and moderate acidity that provide flavour balance. Fruity and herbaceous aftertaste.

#### SERVING



8-max 12°C

#### AGING IN THE CELLAR



1-3 years

### FOOD PAIRINGS

Grilled poultry and mollusks, squid stuffed with feta cheese and pepper, risotto with asparagus, spaghetti with vegetables, crispy fried vegetables, cheese tarts, salads with herbs, marinated and Asian appetizers.

### VINIFICATION

The grapes are hand-picked and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 9 hours at 10 °C. Static settling and fermentation with cultured yeasts at controlled temperature (18 °C) in small stainless steel tanks. After fermentation the wine is left on the lees for three months with frequent stir.

### AWARDS

Bronze - DECANTER WORLD WINE AWARDS 2016

Silver - BALKANS INTERNATIONAL WINE COMPETITION 2013

Rated 'EXCELLENT' - WEIN-PLUS.EU (The European Wine Network)

Bronze - BALKANS INTERNATIONAL WINE COMPETITION 2013

