



# MALAGOUSIA - MANDILARIA

## DRY ROSE WINE

### VARIETAL COMPOSITION



80% MALAGOUSIA, 20% MANDILARIA

### PGI



Attica

### VOL



12%

### VINEYARD'S LOCATION



Vineyards of Metochi, Dardeza, Synterina, Marmaro

### ALTITUDE



200-300m

### FLAVOUR PROFILE

#### EYE



Bright pale salmon colour.

#### NOSE



Intense aromas of spring flowers, red fruit and hints of mineral notes.

#### MOUTH



Rich aromas on the palate accentuated by crispy, fresh notes and a spicy aftertaste.

#### SERVING



Temperature of 8 - maximum 12 °C, in medium-sized glass

#### AGING IN THE CELLAR



Best savoured fresh.

### FOOD PAIRINGS

Accompanies salads, white meat such as poultry and rabbit, mixed fried vegetables, fried fish, shrimp or lobster pasta, traditional Greek dishes such as shrimp saganaki, stuffed tomatoes, green beans, beef stew with orzo pasta.

### 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 of the two varieties together for 14 hours at 10 °C. Static settling, pressing 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.

**MYLONAS**

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