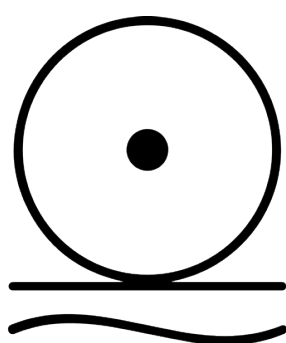


ATMA WHITE THYMIPOULOS



THYMIPOULOS
VINEYARDS

TYPE :
DRY WHITE WINE

VARIETY :
70% XINOMAVRO
30% MALAGOUZIA

PRODUCER :
THYMIPOULOS

ALCOHOLIC VOLUME [%]: 12.5

BOTTLE SIZE :
750ml

TEMPERATURE :
06-10C

THYMIPOULOS VINEYARDS

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VINEYARDS

Partially the 500-600m high altitude vineyard in Fytia, Naousa, with another portion of grapes being sourced from specially selected vineyards across Amyndeon in the Greek province of Macedonia.

SOIL

Varied.

CLIMATE

Cooler summers in Naousa due to high altitude and the shelter provided by the mountains. Equally continental in Amyndeon, where the mountains and lakes assist in the control of extremities.

HARVEST

August, hand harvested.

VINIFICATION METHOD

Each variety is harvested separately. For the Xinomavro, the grapes are de-stemmed and only the free-run juice is then placed in to stainless steel tanks with organic yeast for fermentation. The Malagouzia is also de-stemmed but is left for a further 10 hours with its skins in order to extract flavor and other characteristics before itself being placed in stainless steel tanks with organic yeast. Fermentation of both grapes takes place at 16-17C. Once completed, the wines are filtered and then stabilized at -3C. The wines are then blended and remain in the tank for approx. two months before bottling commences.

SERVING SUGGESTIONS

Pairs well with seafood, salads, fish, poultry and white meat, fruits.



TASTING CHARACTERISTICS:

Lovely floral notes of Malagouzia with "something different" as a result of the Xinomavro

Medium bodied with medium to high acidity and a lingering finish

