DARK CAVE TSILILIS



TYPE:

POMACE BRANDY

CATEGORY:

P.G.I. METEORA

VARIETY:

85% MUSCAT 15% RODITIS

PRODUCER:

TSILILIS

ALCOHOLIC VOLUME (%): 41%

SERVING TEMP:

08-16C

BOTTLE SIZE:

700ml

TSILILI

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VINEYARDS

Entirely sustainable and certified organic vineyards at an altitude of 250m in the uplands of Theopetra and the surrounding area of Meteora.

SOIL

Sandy clay with limestone.

DISTILLATION

Hand harvest, destemming and crushing of grapes. Pneumatic pressing and separation of free-run juice from grape pomace. Alcoholic fermentation of pomace in inox tanks at a max. temperature of 20C. Fully fermented grape marc (pomace) is kept in airtight and chilled conditions until distillation. The distillation takes place in 100kg copper inox alembics, with fractional columns. Each batch's distillation cycle begins with the filling of the alembic to capacity, and after a 5 hour 9x distillation, it results in 100L of "heart" distillate of approx 74% alc. volume. "Heads" and "tails" are separated and disposed of.

AGING

The heart of the distillate is aged in French and American oak casks for at least 5 years (5-12 years of aging). Some casks are new, some have prior usage as red and some as Vinsanto wine aging. After aging, distillates are carefully blended and diluted with purified water to 41% volume. Spirit ages once again for 6-12 months before bottling.

SERVING SUGGESTIONS

Enjoy it neat or with a single ice cube. Perfectly mixed in luxurious cocktails.



TASTING CHARACTERISTICS:

Five-year aged

Intense fruity aromas of dried fruits (raisins, prunes and bergamot peels)

Aromas of vanilla, nutmeg and chocolate

Robust but supple body, spicy and fruity flavors and a complex aromatic aftertaste

