

MALAGOUZIA ASSYRTIKO THEOPETRA ESTATE



ΚΤΗΜΑ ΘΕΟΠΕΤΡΑ
THEOPETRA ESTATE
METEORA PGI

TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. METEORA

VARIETY :
50% MALAGOUZIA
50% ASSYRTIKO

PRODUCER :
THEOPETRA ESTATE

ALCOHOLIC VOLUME [%]: 13

SERVING TEMP :
10-13C

BOTTLE SIZE :
750ml

THEOPETRA ESTATE

WINERY RAXA TRIKALON,
42100, THESSALY, GR
T. +30 2431 085885
INFO@TSILILIS.GR

WWW.TSILILIS.GR

VINEYARDS

Entirely sustainable and certified organic vineyards at an altitude of 180-250m in the uplands of Theopetra and surrounding area of Meteora. 15 year old vines.

SOIL

Sandy clay with limestone.

CLIMATE

The mesoclimate of the region is continental, with rainy cold winters and sunny, hot and dry summers. The high diurnal temperature range during spring and summer allows intense and complex flavors to develop and slow maturation retaining high levels of acidity.

VINIFICATION

Pre-fermentation maceration and alcoholic fermentation at low temperatures.

SERVING SUGGESTIONS

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



TASTING CHARACTERISTICS:

Fresh aromas of pineapple, mango, tangerine and peach, sweet aromas of biscuit and hints of fresh mint

Refreshing acidity, round body, fruity flavors and long, herbal finish

