



ΚΤΗΜΑ ΘΕΟΠΕΤΡΑ  
THEOPETRA ESTATE  
METEORA PGI

## INFO SHEET

### THEOPETRA ESTATE MALAGOUZIA-ASSYRTIKO 2015

**General description:** Dry White wine made with grapes of the Greek varieties Malagouzia and Assyrtiko.

**Varieties:** Malagouzia 50% Assyrtiko 50%

**Classification:** Meteora Protected Geographical Indication

**Terroir:** Vineyards on slopes around Meteora Rocks and Prehistorical Cave of Theopetra at an altitude of 350m. Continental climate with rainy cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Clay-sand soil locally with high presence of limestone composed of marine fossils, and slate subsoil making the vineyards "shallow" and providing excellent drainage.

**Harvest:** 3<sup>rd</sup>-4<sup>th</sup> week of August

**Vinification:** Prefermentative maceration for 6-8 hours and pneumatic pressing before fermentation. Fermentation in stainless steel tanks at low temperature 14-16°C.

#### **Tasting notes:**

Wine with bright lemon-green color and fruity aromas of citrus fruits like lime and bergamot, aromas of tropical fruits like passion fruit and pineapple and botanical notes of fresh mint. On the palate, it is round with zesty acidity, flavors of tropical fruits, minerality and long aftertaste.

**Goes with:** Fish and seafood and white meat.

**Aging potential:** To be consumed in 1-2 years.

**Producer:** TSILILIS K.S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly (Central Greece), possessing a 25 hectares organically cultivated vineyard of around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.

