



ΚΤΗΜΑ ΘΕΟΠΕΤΡΑ
THEOPETRA ESTATE
METEORA PGI

INFO SHEET

**THEOPETRA ESTATE
MALAGOUZIA-ASSYRTIKO
2017**

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

Classification: Meteora Protected Geographical Indication

Varieties: Malagouzia 55% Assyrtiko 45%

Terroir: Vineyards on slopes around Meteora Rocks and Prehistorical Cave of Theopetra at 280m/919ft altitude. Continental climate with cold winters and sunny and dry summers. High diurnal temperature range during spring and summer. Clay-sand soil with presence of limestone composed of marine fossils, and slate subsoil making the vineyards "shallow" and providing excellent drainage.

Harvest: 2nd week of August for Malagouzia, 4th week of August for Assyrtiko

Vinification: Prefermentative maceration for 6-8 hours and pneumatic pressing before fermentation. Fermentation in stainless steel tanks at low temperature (15-17°C/59-63°F). Aging on lees for 30 days.

Technical data: 13% alc./vol., 6.0g/L T.A., pH:3.1, 2.4g/L residual sugar

Tasting notes:

Wine with bright lemon-green color and 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, seafood and white meat.

Aging potential: To be consumed in 1-3 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.

TSILILIS K. S.A. WINERY-DISTILLERY
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