

Organic Malagousia – Chardonnay
Varietal White Dry Wine

Dedicated to fine winemaking, our philosophy is to produce wines of the highest quality, from grapes grown with environmental awareness. With minimum intervention, to obtain maximum consumer satisfaction. Similarly, our passion and constant challenge is, to create wines with remarkable character and identity. Wines with the greatest articulation of our unique terroir.

A. General Characteristics

Grape Variety	Malagousia 50% – Chardonnay 50%
Region	Vrachos, Mount Othrys, Central Greece
Vineyard	Prosilio,
Altitude	200 meters
Soil	sandy and gravely with good drainage
Harvest	Hand harvesting in small bins. In September.
Production (2011)	2,500 cases (6 – bottle)
Winemaking	Pre – fermentation maceration at 8°C for 12 hours. Separation of the “free – run” juice without pressing. Fermentation at 15°C in stainless steel tanks. Maturation on the fine lees, at low temperature, in the tanks, for minimum 3 months.

B. Analytical Data

Reducing Sugars (g/L)	1.0
Alcohol Content (%vol.)	13.0
pH	3.34
Total Acidity (g/L tartaric)	5.9
Volatile Acidity (g/L acetic)	0.34

C. Tasting Notes – Serving Suggestions

The charismatic Malagousia, an indigenous Greek variety, praised for its pleasant nose, recently rescued from extinction, is blended with the plethoric and robust Chardonnay. The result is a distinctively elegant, limited – release wine, with bright colour, fruits (citrus, peach, exotic,...) and wild flower aromas, rich mouth and refreshing finish. Served at 8 – 10°C / 46 – 50°F, it shows great affinity for “white cuisine” (fish, seafood, poultry, pork, white sauces)

D. Aging Potential: 3 – 4 years.