



DEUS SEMISPARKLING WHITE

PGI Achaia

Cavino S. A., Achaia, Greece



eCommerce # 27160 | 8.5% alc./vol. | \$24.95 *subject to change

Pale yellow colour with greenish hues. Robust aromas of green apple, white fleshed peach, lychees. Its flavour achieves a unique balance between sweet (of the grape sugars) and fine dioxide pearl (produced by alcoholic fermentation). The mouth is also intense and fruity, giving place to a feeling of freshness.

“Powerful Muscat nose with grape and lemon sherbet flavours. Crisp and sweet on the palate with a delicate mousse. Very drinkable.”

Score – Silver (Decanter WWA)

Terroir:

Mountains of Achaia, altitude 450 - 750m.



Vinification:

The grapes are carefully gathered and handled. Static debourbage after 48 hours. Alcoholic fermentation with selected yeasts at low temperatures in sealed tanks. When the right balance is achieved, alcoholic fermentation is interrupted by intense cooling.

Varieties: Muscat of Rio 60%, Sideritis 40%

Residual sugar: 60 g/L

Serving suggestion and food pairing: Serve at 12°C on its own as a dessert wine or accompany with fruit salads or creamy desserts.

Decanter WWA

Silver

Berliner Wine Trophy

Gold

Oinothiki–Wein F&D

Gold

Mundus Vini

Silver

IWSC

Bronze

