



## GREEK SPIRIT ROMIOS

**Cavino S.A., Peloponnese, Greece**

**VINTAGES # 341511 | 40.0% alc./vol. | \$19.25 | 700 mL bottle**

### Tasting notes:

Golden amber, floral fruity aroma of Muscat grapes, spicy floral and slightly sweet smooth taste.

### Terroir:

The vineyards stretching along gentle slopes with a northerly orientation and protected by the cool sea breezes of the Gulf of Korinthos (Corinth) in the summer. The vineyards lie at altitudes ranging from 250 to 850 meters, and their soil varies from white calcareous to fertile sandy loam with good drainage. Climate is temperate.



### Vinification:

Produced by double cognac distillation of wine material. It is aged in oak barrels from 3 to 15 years, after which the drink is blended with a special grade of aged at least one year of muscat wine. The final stage of production - aging in oak barrels for at least six months at minus 6°C. After filtration, the beverage is bottled.

### Varieties: Muscat

### Serving tips:

Serve it in wide brandy glasses at 16-18 °C. Like digestif great with meat dishes. You may enjoy it with freshly ground brewed coffee. Like aperitif served with ice or soda in the composition of all kinds of cocktails.

**International Spirits Award, ISW '10**

**GOLD**

