



## ATELIER RIESLING-LAGORTHI, ACHAIA 2014

Cavino S.A., Achaia, Greece

LCBO # 442152 | 12.5% alc./vol. | \$13.95

### Tasting notes:

*Floral, with engaging pear and lemon citrus on the nose and a hint of the minerality that appears more distinctly on the palate. Crisp, with suggestions of chamomile, nectarine and red grapefruit. A fresh, easy choice for salads, chicken or seafood. (VINTAGES panel, Aug. 2015)*

Intense aromatic character of exotic fruits with mild minerality (dominating features of the Riesling variety in mild Mediterranean terroir). Delicately acid palate with a sense of volume (influence of the Lagorthi variety). The after-taste leaves sense of fresh tropical fruits.

natalie  
maclean  
wine reviews & ratings

OINOTHIKI  
Der professionelle Guide der griechischen Weine

### Terroir:

ACHAIA, Mountains of Egialia, altitude 750 - 900 meters.

### Vinification:

Harvest during first ten days of September. Co-vinification of 2 varieties. Pre-fermentation extraction 3-5 hours. Alcoholic fermentation with selected yeasts at very low temperatures. Maturation 2 months in stainless steel tanks with light fermentation lees, stirring regularly and gently.

**Variety:** Riesling 55%, Lagorthi 45%.

**Residual sugar:** 1.5g/L

### Serving suggestion and food pairing:

Perfectly fits Mediterranean cuisine. Enjoy it with salads, fresh white cheese, pasta, seafood and white meat with white sauce.



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Natalie MacLean.com '16

87p

Oinothiki – Wein Market '11 (10vntg)

GOLD

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# CANADIAN ACCOLADES

<p>Natalie MacLean April 20, 2016</p>	<p>Crisp and fresh with a lime lift through the mid-palate. Nice aperitif or seafood companion. Lagorthi Riesling food pairings: roasted chicken, pan fried trout, garden salad. <b>Score 87/100.</b> <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></p>
<p>John Szabo '16</p>	<p>A well priced, soft, fruity and floral blend of Riesling and the native Greek Lagorthi, fresh and floral. Acids are relatively light, and the palate is further softened by some leesy notes, but this is genuinely dry. Perfectly serviceable in the price category. Tasted February 2016.</p>
<p>Sara d'Amato '16</p>	<p>Dry and clean, light with notes of apple, citrus and stone. No real depth or complexity but correct with an appropriate price-quality ratio. Refreshing and easy to appreciate. Tasted February 2016.</p>

