



DOMAIN MEGA SPILEO WHITE 2016

Cavino S.A., Achaia, Greece

13.0 % alc./vol.

Bright yellow colour with green tints. Rich aromatics of unripe yellow fruits - peach and quince. We also get a bit of tropical fruit, aromas of pineapple & banana. Good structure and texture. The palate is intensive with refreshing acidity helping to enjoy the food. The aftertaste is fruity and refreshing.



Terroir:

The wines from the Peloponnese in Southern Greece were first mentioned by Homer who called it Ampeloessa meaning full of vines. The single vineyard of Mega Spileo in Kalavrita in Peloponnese was used by Holy Cave Monastery of Mega Spileo for 500 years for its famous wines. Unique climatic and terroir conditions, no chemicals, limited production. Yield: 5t/ha. Altitude 850 meters.

Vinification:

The grapes were destemmed and soaked on skins for 4 hours. The juice was then pressed off skins and allowed to cold settle before racking. Separate vinification of the varieties. 20% of the wine was fermented in new oak barrels (of 300lt) and the rest is slowly fermented in stainless steel tanks at low temperature.

Variety: Assyrtiko 50%, Lagorthi 50%.

Residual sugar: 1.8 g/L

Serving suggestion and food pairing: Ready for drinking now. Best served chilled to 10-12°C. Nicely pairs with shellfish and white fish. Perfect match for lamb, chicken and sheep milk cheese.



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