



DOMAIN MEGA SPILEO MALAGOUZIA, ACHAIA 2016

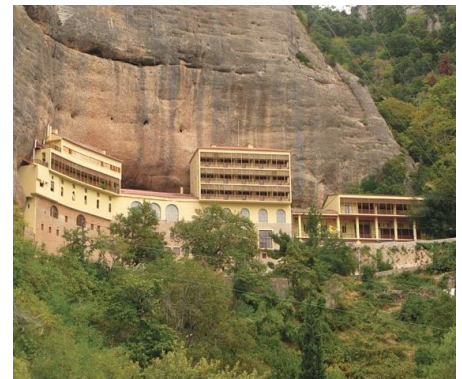
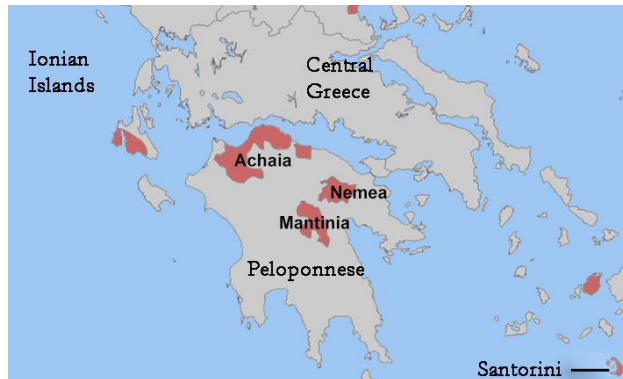
Cavino S.A., Achaia, Greece

12.5 % alc./vol.

“The domain with the awe-inspiring, breathtaking vineyards set in a bowl below the medieval monastery has fashioned a malagousia worthy of Achaia and no restaurant list should discount how much pleasure it can bring. White wine rarely gives away so freely of salty, sweet and tart fruit juice, as if this Mega Spileo was juiced straight from the peach, plum, lemon and lime trees. There are no frivolous bells and whistles here, only natural free run juice within the context of how the varietal is expressed in Achaia. Northern Peloponnese cool altitude character right here. Drink 2017-2019” (Michael Godel, Wine Align)

Terroir:

The high altitude vineyards of Kalavryta mountains area at 700-800 m above Corinthian gulf. Unique climatic and terroir conditions, no chemical treatment, limited production. Cool climate highlands at 700-800 meters.



Vinification:

Slow alcoholic fermentation in small tanks at low temperature. Maturation on fine lies over 2 months.

Variety: Malagouzia 100%

Residual sugar: 3.5 g/L

Serving suggestion and food pairing: It has a bright spicy taste that evolves as the wine adapts to the ambient temperature so serve it on its own as a sipper at 11°C, sit back and enjoy the evolution or pair with seafood, oven baked fish, poultry, pork and vegetarian dishes. Also to be enjoyed with fruits, nuts and cheese platters.



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