



**DOMAIN MEGA SPILEO MOSCHATO, ACHAIA 2016**  
**Cavino S.A., Achaia, Greece**

**11.5 % alc./vol.**

*“Nearly bone dry and well-nigh nicked by acidity this is really a true expression of the Muscat Blanc à Petits Grains, an elegant cold pour into a glass on a breezy, sunny day. Until now Muscat in Achaia “could never look me in the eye” but the flurry of aromatics sing like a songstress in white lace. Its gaze is like lemon and olive oil and its tongue like the sweet wax on the rind. Here the Moschato path has been properly and soulfully taken. Rich in gold, like the kingdom of Agamemnon at Mycenae. Drink 2015-2017.”*

**(Michael Godel about 2015 vintage, godello.ca, July 2015)**



**Wine & Spirits**



**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- 800m high.

**Vinification:**

Skin contact 3 -5 hours. Must clarification after 48 hours. Alcoholic fermentation by selected yeast at very low temperature. Maturation "sur lies" in stainless tanks during 2 months.

**Variety:** Muscat 100%

**Residual sugar:** 4.5 g/L

**Serving suggestion and food pairing:** Serve chilled at ~11°C. Perfect accompaniment for seafood like shellfish, chicken, pork and veal with spicy or sweet and sour sauces. Try it with Brie with rind or goat cheeses. Ideal serving with Asian cuisine.



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