

Windmill – MALAGOUZIA



COUNTRY: Greece
REGION: PGI Peloponnese
SOIL: Red clay, soil

ALCOHOL CONTENT: 12.5%
GRAPE VARIETY: 100% Malagouzia
SERVICE TEMPERATURE: 8°C
Organic certified according to European regulations

Windmills are an iconic feature of the Greek landscapes and a favorite topic for writers and painters. Our philosophy is to unite tradition and new technology. That is why we cultivate organic and harvest and prune carefully by hand.

Background:

This wine originates in Corinth. The vineyard is cultivated strictly organic because we are convinced that only naturally grown vines can produce healthy grapes that are the base of our quality wines.

Another shared aspect is the influence of the sea to the microclimate. The cooling winds together with the Mediterranean sun and the soil provide the best conditions for our indigenous and selected international grape varieties.

Greece has a rich heritage of indigenous grape varieties. To honour this heritage, and because of the strong characteristics and local attachment, we have planted Greek varieties like this Malagouzia.



Tasting notes:

- **COLOR:** Light green-yellow color.
- **NOSE:** Intensively aromatic with clear scents of apricot, peach, pear and a natural hint of lemon peel.
- **PALATE:** Well balanced with a fresh acidity.

Data:

- **WINEMAKER:** Michalis Giannikos.
- **GRAPE:** 100% Malagouzia.
- **BRIX AT HARVEST:** 22.5°
- **VINIFICATION:** Hand-picked and hand-sorted, skin contact fermentation in stainless steel tanks at a constant low temperature.
- **TANKS:** Stainless steel.
- **PAIRING:** Seafood, poultry, light-sauced pasta dishes and fresh vegetable salads.