

GRAPE DISTILLATE MUSCAT OF HAMBURG TSILILIS



TYPE :
POMACE BRANDY

VARIETY :
100% MUSCAT OF HAMBURG

PRODUCER :
TSILILIS

ALCOHOLIC VOLUME (%): 41%

SERVING TEMP :
06-12C

BOTTLE SIZE :
750ml

TSILILIS

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VINEYARDS

Entirely sustainable and certified organic vineyards at an altitude of 250m in the uplands of Theopetra and the surrounding areas of Thessaly.

SOIL

Sandy clay with limestone.

DISTILLATION

The grapes are hand harvested, de-stemmed and crushed. Pneumatic pressing follows, with separation of the free-run juice from the grape pomace. The marc (pomace) is then fermented in inox tanks under temperature controlled conditions (maximum of 20C). The fully fermented grape marc is kept in airtight and chilled conditions in inox tanks until the distillation process begins. The distillation of the marc is a discontinuous process and takes place in 100kg copper inox alembics, with fractionating columns. Each batch's full distillation cycle begins with the filling of the alembic to maximum capacity, and after a 5 hour, 9x distillation, it results in 100lt of "heart" distillate of approx. 74% alcoholic volume. "heads" and "tails" are separated and disposed of. The distillate is then diluted down to 41% volume with purified water and is allowed to age in inox tanks for three months to mellow. The pomace brandy is then bottled in glass and has a cellar potential of around 50 years.

SERVING SUGGESTIONS

Enjoy it neat with finger food and Greek meze, or mixed in inspired cocktails.



TASTING CHARACTERISTICS:

Intense fruity aromas of bergamot and apricot

Floral notes of roses

Smooth and aromatic with a long rosy finish

