

# MALAMATINA

## MALAMATINA WINERY



TYPE :  
WHITE RESINATED WINE

VARIETY :  
80% SAVATIANO  
20% RODITIS

PRODUCER :  
MALAMATINA WINERIES

ALCOHOLIC VOLUME (%) : 11

SULFUR  
(MGR / LT) : 35

TOTAL ACIDITY  
(GR TARTARIC ACID / LT) : 4.2

RESIDUAL SUGAR (GR / LT) : 4

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### WINERY

Malamatina is a Greek white resinated wine, grown in Boeotia and bottled in Kalohori, Thessaloniki. The winery dates back to 1937 and has been a pioneer in Greek alcohol production since then, being among the first wineries in the country to install pneumatic presses. Today this winery features sophisticated cooling systems, state of the art biological cleansing facilities and a fully equipped laboratory where skilled staff control every stage of vinification.

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### CLIMATE & VINEYARDS

A warm and temperate Mediterranean climate with pleasant Easterly winds and a day to night temperature difference of between 13 and 15C. Young vines at an elevation of 600m in central Greece. Both dry and irrigated.

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### VINIFICATION METHOD

The grapes are fermented at a controlled temperature and the “foam” of the must is used exclusively. This ensures very specific and unique color, flavour and aroma characteristics are achieved. A small amount of pine resin is added during the brewing process, which provides an extra layer of aroma and taste and results in a particularly special wine of an absolute Greek origin.

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### SERVING SUGGESTIONS

Great in combination with Mediterranean dishes, fish, seafood, etc..

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### TASTING CHARACTERISTICS:

Aromas of resin and ripe yellow fruits

Light body and aftertaste with a touch of resin

