

2017 MALAGOUZIA ANATOLIKOS



ANATOLIKOS VINEYARDS

TYPE :
WHITE DRY WINE

CATEGORY :
P.G.I. AVDIRA

VARIETY :
99% MALAGOUZIA
01% ASSYRTIKO

PRODUCER :
ANATALIKOS VINEYARDS

ALCOHOLIC VOLUME (%) : 12.5

**SULFUR
[MGR / LT] :** 68

**TOTAL ACIDITY
[GR ACETIC ACID / LT] :** 5.9

RESIDUAL SUGAR [GR / LT] : 2.5

pH: 3.17

ANATOLIKOS

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VINEYARDS

Fully organic vineyards located in Avdira, Xanthi, Thrace, Greece. They are wholly sustainable and produce 400-500 kilos of organic grapes per acre.

SOIL

Sandy hills with granite subsoil.

CLIMATE

A warm and temperate Mediterranean climate with pleasant Easterly winds and a day to night temperature difference of between 13 and 15C. Heated summers with mild winters. The vineyards benefit from the sea air and humidity. There is an average annual temperature of 14C and a mean annual rainfall of 540mm.

HARVEST

Mid-End August, hand harvested.

VINIFICATION METHOD

Upon harvest, the grapes are subjected to low-temperature pre-humidification and fermented with domestic yeast in a controlled climate. The mixture is subsequently matured with fine mud and periodically stirred over a period of five months. The wine then stays for three months in French oak barrels. No filtering or treatment is undergone before bottling.

SERVING SUGGESTIONS

Goes well with sea-shells, oily fish, seafood, white meats, pork, Mediterranean cuisine, pasta, salads and fresh cheeses. Enjoy today and for the next five years.



TASTING CHARACTERISTICS:

Mature, dense nose

Strong elements of chamomile, basil and mint

Secondary aromas of yellow fruit, white and yellow flowers, roasted lemon, passion fruit and nectarine

