



# APLA White

50% Malagousia  
30% Vidiano  
20% Assyrtiko



## Viticulture–Winemaking:

After chilling the grapes at 5°C, they are carefully sorted and pressed, with a small percentage of whole cluster, in a pneumatic press. Fermentation takes place in stainless steel tanks and amphorae, vinifying each vineyard plot separately. After 2–4 months of aging on the fine lees, the wine is ready for bottling.



## Tasting notes:

A delicious wine with a lot of complexity and attractive tropical fruit in the nose, followed by stone fruits and floral notes. On the palate, it has a rich feel with restrained acidity and a lingering fruit finish.



## Awards

**2018**

BALKANS INTERNATIONAL COMPETITION **Silver Medal**  
THESSALONIKI WINE COMPETITION **Silver Medal**  
BERLINER WEIN TROPHY **Gold Medal**

**2019**

BALKANS INTERNATIONAL COMPETITION **Silver Medal**

**2020**

BALKANS INTERNATIONAL COMPETITION **Silver Medal**



## Food Matching:

Perfect with sea food and salads, sushi and Asian cuisine in general. A pleasure for all moments.



## «APLA» Family:

**Nikos Karatzas** founded **OENOPS WINES PC** in 2015 and it is the most newly established winery in the region of Drama. Its main purpose is to produce high quality wines in limited quantities. The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.



## Technical characteristics:

**COMPOSITION:** Malagousia, Assyrtiko, Vidiano

**REGION:** Macedonia, Thrace, Crete

**VINEAGE:** 12–45 years old

**ALCOHOL:** 12,6%

**2021**

DECANTER **Silver Medal 90P**  
BERLINER WEIN TROPHY **Gold Medal**  
ASIA WINE TROPHY **Gold Medal**

**2022**

MUNDUS VINI SPRING **Gold Medal**

**2023**

CONCOURS MONDIAL DE BRUXELLES **Gold Medal**  
MUNDUS VINI **Gold Medal**  
JAMES SUCKLING **90Points**  
BALKANS **Gold Medal 89P**