

NEILYS



VARIETAL COMPOSITION



Malagousia 100%

PGI ATTICA, VOL



13%

REGION



Vineyards of Pikermi

VINIFICATION



Pre-fermentation maceration (cold soak) in controlled environment, alcoholic fermentation at low temperatures.

FLAVOUR PROFILE



Eye: Golden yellow colour with vivid greenish highlights.



Nose: Intense long-lasting aromas reminiscent of yellow-white fruits like peach, green apple, pear and jasmine with delicate herbal notes.



Mouth: Fresh taste, with a pleasant volume and balanced acidity embellished by spicy notes and a lime aftertaste.

SERVING



Temperature of 8-10°C, in medium-sized glass.

AGING IN THE CELLAR



Best savoured fresh

FOOD PAIRINGS



Green salads, winter salad with cabbage and apple, cold pasta salad, courgette flowers and grilled vegetables, poultry enriched with white sauces, risotto and pasta with mild sauces, seafood, grilled sole and lean fish. Ideal as an aperitif.

AWARDS



- 2018 Silver: CONCOUR MONDIAL DE BRUXELLES
- 2018 Bronze: INTERNATIONAL WINE COMPETITION THES/NIKI
- 2017 Silver: DECANTER WINE AWARDS 92/100
- 2017 Silver: INTERNATIONAL WINE COMPETITION THES/NIKI
- 2016 Silver: CONCOUR MONDIAL DE BRUXELLES
- 2016 Silver: I.W.C.T.
- 2015 Silver: CONCOUR MONDIAL DE BRUXELLES
- 2015 Bronze: DWWA
- 2015 Gold: I.W.C.T.
- 2015 Commented Decanter Wine Awards 2015
- 2014 Gold: Thessaloniki International Wine Competition
- 2013 Silver: Finger Lakes International Wine Competition New York
- 2012 Gold: Concours Mondial de Bruxelles
- 2012 Gold: Thessaloniki International Wine Competition
- 2011 Silver: Concours Mondial de Bruxelles

Meaning of the word «νήλυς» = the recently arrived, newcomer