

RETSINA



VARIETAL COMPOSITION



Savatiano 100%

PGI ATTICA, VOL



13%

REGION



Vineyard of Spata, location Voulia, single vineyard.

VINIFICATION



The grapes are hand-picked based and placed in small bins. Cooling the grapes at 8°C, destemming and pre-fermentation maceration for 6 hours at 10°C. Static settling and fermentation with the addition of pine resin at controlled temperature (16°C). After fermentation the wine is left on the lees for three months with frequent stir.

FLAVOUR PROFILE



Eye: Greenish yellow colour with bright greenish highlights.



Nose: Abundant aromas with refinement that point to lemon blossom, lychee, mango and lime.



Mouth: Refreshing taste with the acidity offering zest and a broadness of taste. On the palate dominate the floral aromas with persistent hints of mint and lime.

SERVING



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

AGING IN THE CELLAR



Best savoured fresh

FOOD PAIRINGS



Accompanies fried seafood, crispy shrimps in kataifi crust, marinated fish like tuna, salmon, anchovies, Japanese sashimi, carpaccio, cheese croquettes, stuffed grape leaves dolmas and dishes based on garlic.

AWARDS



2022 Gold (BEST RETSINA IN COMPETITION):
THESSALONIKI WINE AND SPIRITS TROPHY

2022 Gold (Special distinction for a dry single-varietal wine made from the Savvatiano grape variety): THESSALONIKI WINE AND SPIRITS TROPHY

2021 Silver: SOMMELIERS CHOICE AWARDS