



Mega Spileo

Assyrtiko

Category & Origin

Dry white wine, PGI Achaia

Varietal Composition

Assyrtiko 100%

Vineyard

Location

Mountain vineyards of Aigialeia and Kalavryta

Altitude

> 700 m

Vine harvest

late September

Winemaking

Static racking of the grape must after 48 hours. Alcoholic fermentation with selected yeasts, at low temperatures. The wine stays in contact with its fine lees in stainless steel tanks for 3 months. 1/3 of the wine matures in oak barrels for an additional 3 months.

Flavour profile



Straw yellow colour.



Stone fruits, grapefruit, dried herbs, notes of minerality.



Full-bodied with crisp acidity and a fruity after-taste.

Ageing

Suitable for ageing

Pairing

Fish, seafood, white meats with white sauces.