



Mega Spileo

Moscato

Category & Origin

Dry white wine, PGI Achaia

Varietal Composition

Muscat 100%




Vineyard

Location	Altitude	Cultivation	Vine harvest
Single vineyard on the Trapeza plateau	850 m	Organic	3 different maturations in August

Winemaking

Extraction with the marc for 4 to 6 hours, followed by controlled alcoholic fermentation at low temperatures in small stainless steel tanks. Maturation with wine lees for about 4 weeks.

Flavour profile

-  Pale yellow colour with green hues.
-  White flowers, tropical fruits, thyme.
-  Pleasant, refreshing, with a crisp acidity and an after-taste of tropical fruit.

Pairing

Seafood, white meats as well as fried appetisers and green salads. Also enjoyable on its own.