



Mega Spileo Estate

Assyrtiko - Lagorthi

Category & Origin

Dry White Wine, PGI Achaia

Varietal Composition

Assyrtiko 75% - Lagorthi 25%

Mega Spileo Vineyard

Location

Single Vineyard Mega Spileo Estate

Cultivation

Organic

Configuration

single cordon

Surface

1 hectare

Soil

Clay & sand

Planting density

4100 plants/ha

Altitude

850 m

Production

5tn / ha

Vine harvest

late September

Winemaking

After harvesting, the grapes are pressed and undergo pre-fermentative extraction for roughly 4 hours. This is followed by static racking. The grape must is then fermented and aged in new oak barrels of varying sizes, and matures with its wine lees for 6 to 7 months. The settled lees are periodically re-stirred into the wine (bâtonnage). After bottling, the wine must remain in its bottle for at least 2 years to develop character.

Flavour profile



Mild golden yellow colour with greenish hues.



Roasted nuts, stone fruit marmalades, herbs, hints of minerality.



Rich palette with refreshing acidity. Long after-taste of roasted nuts.

Ageing

Suitable for ageing

Pairing

Fish, seafood, meats with white sauces.