



Mega Spileo

## Malagousia

### Category & Origin

Dry White wine, PGI Achaia

### Varietal Composition

Malagousia 100%

### Vineyard

#### Location

Vineyards on the Trapeza plateau and in Vrosthena

#### Altitude

850 m & 800 m

#### Cultivation

Organic

#### Vine harvest

early September

### Winemaking

Pre-fermentative extraction for about 3 hours. This is followed by static racking and alcoholic fermentation with selected yeasts in stainless steel tanks, at low temperatures. The wine stays in contact with its fine lees for 4 to 5 weeks, and is gently stirred.

### Flavour profile



Light yellow with greenish hues.



White flowers, tropical fruit, unripe nectarines, basil.



Refined, with balanced acidity and a fruity after-taste.

### Pairing

Seafood, molluscs, risotto & pasta