



Mega Spileo

Orange Wine

Category & Origin

Orange wine, PGI Achaia

Varietal Composition

Roditis 50% - Assyrtiko 50%

Vineyard

Location

Mountain vineyards surrounding the Mega Spileo vineyard

Altitude

800 - 900 m

Vine harvest

Last ten days of September

Winemaking

The grapes are pressed and gently transferred to new, 400lt open oak barrels for alcoholic fermentation together with their marc. After fermentation, the wine is separated from the grape solids and returned to the barrels, which are then sealed for ageing. It remains there for 16 months where malolactic fermentation is completed and the wine matures and evolves naturally. It is then decanted and bottled without further processing. It must then age in the bottle for at least three years to develop "smoothness" and complexity.

Flavour profile



Shades of orange.



Dried flowers and herbs, spices, with hints of minerality and toastiness.



Elegant and complex, with well-rounded tannins and good acidity.

Ageing

Suitable for ageing.

Pairing

Grilled mushrooms, fatty fish, meats with creamy or white sauces and rich, matured cheeses.

Serving recommendation

Careful transfer of the wine to a decanter before serving is recommended, to avoid sediments and allow the flavour profile to better express itself.

This wine is a natural product, produced completely without additions or filtering.