



Mega Spileo

Sauvignon Blanc

Category & Origin

Dry white wine, PGI Achaia

Varietal Composition

Sauvignon Blanc 100%

Vineyard

Location

Mountain vineyard in the province of Kalavryta

Altitude

935 m

Vine harvest

mid-September

Winemaking

Pre-fermentative extraction for about 4 hours. Static racking after 48 hours. Part of the grape must is placed in large barrels while the remainder ferments with selected yeasts in small tanks, at low temperatures. Maturation for 3 weeks together with the wine lees produced by the fermentation process.

Flavour profile



Light yellow with green hues.



Asparagus, lemongrass, guava, passion fruit, peach.



Well-structured with pronounced acidity and an intense, fruity after-taste.

Pairing

Grilled fish, ceviche, shellfish, pasta with shrimp or white sauces, appetisers and green salads.