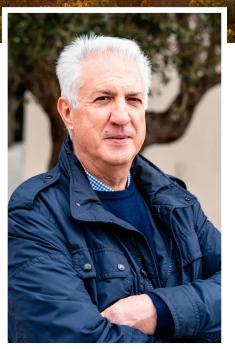


Malagouzia is increasingly attracting the attention of dedicated wine enthusiasts and sommeliers.

DOMAINE PAPAGIANNAKOS MALAGOUZIA

Mesogaia, Attica. The blessed land of the famed Attica Vine. A land which is truly special, surrounded by the sea which protects and nurtures it. The fruit of this land is borne of soft winters and warm and benevolent summers. From a soil which has the most perfect ingredients. The ideal environment for the cultivation of vines. A historic region in proximity to the Temple of Artemis, the haunt of Dionysus, the patron saint of wine, where for centuries the ancient method of wine production has been maintained and the vine has been lovingly cared for. This is the site on which the Papagiannakos winery is situated.



VITICULTURE + VINIFICATION

The third generation of Papagiannakos family is the creator of a magnificent new winery, the first winery especially designed and built in Greece according to innovative bioclimatic standards, and which most clearly marks a new era. Native and foreign grape varieties coexist in this vineyard, by tradition Attica was also the home of retsina. The terroir is a combination of clay, sand and gravel which enables rainwater to drain well and the air to circulate in the soil. Papagiannakos winery is set among vines, the site on which the winery has been built is that of an old monastery and is located in the heart of the plain of the Attican Vineyards.



DOMAINE PAPAGIANNAKOS MALAGOUZIA



| SKU: 874850 | |
|-------------------|--|
| Region | Attica |
| Classification | P.G.I. Attiki |
| Vintage | 2021 |
| Grapes | 100% Malagouzia |
| Vineyard | North-south facing, young vines at an altitude of 100m |
| Soil Composition | Limestone |
| Vineyard Training | Bush Vines |
| Density/Yield | 35 hl/ha |
| Fermentation | Classical white vinification in stainless steel tanks under controlled temperature |
| Alcohol | 12.5% |
| Residual Sugar | 0.5 g/l |
| Acidity | 5.55 g/l |
| Free SO2 | 36 mg/l |
| Total SO2 | 105 mg/l |

TASTING NOTES

Malagouzia is a very refined Greek grape variety that is increasingly attracting the attention of dedicated wine enthusiasts and sommeliers. In many ways, it signals the enormous potential of Greece to produce world-class wines from amongst its huge number of native grape varieties. The wine from Papagiannakos is a good example. Golden in colour, aroma reminiscent of exotic fruit, balanced and round palate with floral finish.

PAIRING SUGGESTION

Accompanies seafood, oven baked fish, poultry. Also to be enjoyed with fruit and Indian paneer.