



ΚΤΗΜΑ ΘΕΟΠΕΤΡΑ
THEOPETRA ESTATE
METEORA PGI

INFO SHEET

**THEOPETRA ESTATE
MALAGOUZIA-ASSYRTIKO
2016**



General description: Organic Dry White wine made with grapes of the Greek varieties Malagouzia and Assyrtiko.

Classification: Meteora Protected Geographical Indication

Varieties: Malagouzia 60% Assyrtiko 40%

Terroir: Vineyards on slopes around Meteora Rocks and Prehistorical Cave of Theopetra at an altitude of 350m. Continental climate with rainy cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Clay-sand soil locally with high presence of limestone composed of marine fossils, and slate subsoil making the vineyards "shallow" and providing excellent drainage.

Harvest: 2rd-4th week of August

Vinification: Prefermentative maceration for 6-8 hours and pneumatic pressing before fermentation. Fermentation in stainless steel tanks at low temperature 14-16°C.

Tasting notes:

Wine with bright lemon-green color and fruity aromas of citrus fruits like lime and bergamot, aromas of tropical fruits like passion fruit and pineapple and botanical notes of fresh mint. On the palate, it is round with zesty acidity, flavors of tropical fruits, minerality and long aftertaste.

Goes with: Fish, seafood and white meat.

Aging potential: To be consumed in 1-2 years.

Producer: TSILILIS K.S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly(Central Greece), possessing a 25 hectare organically cultivated vineyard of around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.