



Superb Tyrnavos Wines

Ambelofyllo Retsina

Tyrnavos

At the edge of the plain, at the foot of Mount Olympus, lies Tyrnavos with its endless vineyards that hide within them priceless treasures. The vineyard is located at an altitude of 70-250 meters and the soil is mainly sandy clay with limestone rocks. The climate of the region has relatively low winter temperatures with moderate rainfall while summers are usually hot and dry.

The Tyrnavos vineyards stretch out across 2,500 hectares, bursting with aromatic grape varieties such as the Roditis, Batiki and Limniona, which are traditionally cultivated in the region, as well as other Greek varieties that were introduced later, such as the Debina, Malagousia and Assyrtiko varieties. The “queen” herself, the red variety Black Muscat of Tyrnavos which covers the largest part of the vineyard region.

The Agricultural Winery Cooperative of Tyrnavos

The Agricultural Winery Cooperative of Tyrnavos was founded in 1961 by vine growers who currently are around 500 members, it produces and bottles – in its state-of-the-art winery and distillery – a full range of select wines of all kinds, with Tyrnavos Protected Geographical Indication (PGI) and Thessaly PGI, as well as concentrated and rectified concentrated grape must, the celebrated tsipouro of Tyrnavos (grape marc spirit) and ouzo, aromatic Greek retsina (resinated wine), Nama and vin de liqueur, which are available at more than 60 labels.

Tasting Notes

Ambelofyllo retsina is defined by its bright golden-yellow colour and deep aroma. It is a dry white wine of traditional appellation with a cool, elegant flavour and an initially distinct pine aroma, which lingers in the mouth, before bringing out the rich fruity aromas of the grapes. Made using the traditional method of adding pine resin to grape must, it provides the perfect balance between tradition and elegance.

Food Pairing

It is the ideal accompaniment to traditional Greek dishes.

Varieties: Roditis, Black Muscat of Tyrnavos

Type: Traditional Appellation Retsina (Traditional Speciality Guaranteed) of Tyrnavos white wine

Vineyards: From the wine zone of Tyrnavos

Period of vine harvest: Third week of September

Vinification: The grapes are carefully gathered and handled. Debourbage after 6 hours. Alcoholic fermentation with selected yeasts at low temperatures. Fresh resin (Aleppo pine) is added at fermentation.