

Superb Tirnavos Wines

Thessalikos



Varieties: 70% Roditis, 30%Batiki

Type:PGI (Protected Geographical Indication) of Thessaly dry white wine

Vineyards: From the wine zone of Tyrnavos

Period of vine harvest: Last days of September

Vinification:The grapes are carefully gathered and handled. Debouillage after 6 hours. Alcoholic fermentation with selected yeasts at low temperatures.

Tirnavos

At the edge of the plain, at the foot of Mount Olympus, lies Tirnavos 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 Tirnavos 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 Tirnavos which covers the largest part of the vineyard region.

The Agricultural Winery Cooperative of Tirnavos

The Agricultural Winery Cooperative of Tirnavos 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 Tirnavos Protected Geographical Indication (PGI) and Thessaly PGI, as well as concentrated and rectified concentrated grape must, the celebrated tsipouro of Tirnavos (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

A rare dry white wine with Protected Geographical Indication (Thessaly PGI). It is distinguished by its golden glow, rich aromatic expression and strong fruity aftertaste. The locals call it the “nectar of the gods”. It harmoniously combines two select varieties of hand-picked grapes, the Batiki and Roditis varieties. The former gives the wine its deep, delightful aroma, while the latter imparts a unique sense of coolness and crispness.