



Malagousia

High Altitude Vines

Cultivation area

The mountainous vineyards of the Slopes of Aigialia in Eastern Achaia

Grape variety

The fine Greek variety Malagousia from the Slopes of Aigialia

Classification

Protected Geographical Indication (P.G.I.) Slopes of Aigialia

Awards

- Silver Medal · International Wine Challenge (Vintage 2024)
- Silver Medal · Berlin Wine Trophy (Vintage 2024)
- Bronze Medal · International Wine Challenge (Vintage 2023)
- Gold Medal · Frankfurt International Trophy (Vintage 2022)
- Silver Medal · Thessaloniki International Wine Competition (2022)
- Gold Medal · Asia Wine Trophy (Vintage 2022)
- Bronze Medal · Decanter World Awards (Vintage 2020)
- Gold Medal · Frankfurt International Trophy (Vintage 2020)
- Grand Gold Medal and Best Greek Wine of the competition · Frankfurt International Trophy (Vintage 2019)
- Gold Medal · Frankfurt International Trophy (Vintage 2018)
- Silver Medal · Mundus Vini (Vintage 2018)
- Bronze Medal · Thessaloniki International Wine Competition (2018)

Ratings

- 16 points · Jancis Robinson, April 2021
- 90 points · Robert Parker | The Wine Advocate, June 2020



6 bottles/case



77 cases/pallet



Description

Malagousia is a white wine created with a certain point of view. A wine typical of the Malagousia variety and the expression of the terroir where it is cultivated. Its origin from the mountainous vineyards of the Slopes of Aigialia and the purity of this Malagousia clone give a rich aromatic expression and a crystal acidity to this grape variety that make the grapes ideal for the creation of a quality modern white wine.

Winemaking

Careful selection of the grapes in order for them to come to the winery in the ideal state of maturity and hygiene. Harvest in small crates up to 20kg. Pre-fermentation maceration for 36 hours at a temperature of 8°C and subsequent pressing to receive the free-run must. Fermentation at low temperatures of not more than 15°C and utilization of the fine lees. It is bottled fresh under inert gas atmosphere.

Personality

A modern white wine with a rich aroma of herbs of the Greek nature, citrus and exotic fruits. Voluminous in the mouth, with aromatic complexity and delicious taste. It has refreshing acidity and is bone dry in the finish. An ideal companion of fish, white meats, pasta with white and spicy sauces and Asian cuisine.

Volume: 750ml



6 bottles/case



77 cases/pallet