



10³

Selection of mountainous MALAGOUZIA

Cultivation area

The mountain vineyards of the Slopes of Aigio in Eastern Achaia.

Variety

The fine Greek variety Malagouzia from the Slopes of Aigio

Vintage

2020

Awards

Grand Gold Medal in Frankfurt International Trophy (2019)

Wine Advocate by Robert Parker 90/100 (2019 vintage)

Gold Medal in Frankfurt International Trophy (2018)

Silver Medal in Mundus Vini (2018)

Bronze Medal in Thessaloniki International Wine Competition (2018)

Description

10³ Malagouzia is a different white wine created with a certain point of view. A wine typical of the Malagouzia variety and the expression of the terroir of its area. Its origin from the mountain vineyards of the Aegialia Slopes and the purity of the Malagouzia clone gave it a rich aromatic expression and a crystal acidity that made the grape ideal for the creation of a quality modern white wine. The winemaking based on the contact of the marc with the juice at very low temperatures and for a



long time (36 hours), as well as the utilization of the fine lees, gave it aromatic complexity and durability, as well as a delicious, delicious flavor.



Winemaking

Careful selection of Malagouzia grapes in order to come to the winery in the ideal state of maturity and hygiene. Harvest in small crates up to 20 pounds. Prefermentive maceration for 6 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. Bottles fresh in an inert gas atmosphere.

Food pairing

A modern white wine with a rich aroma of herbs of Greek nature, citrus and exotic fruits. Voluminous, complex and voluptuous in the mouth, with refreshing acidity and a bone dry finish that ideally accompanies fish, white meats, pasta with white and spicy sauces and Asian cuisine.

