

MALAGOUZIA



Type: Dry White P.G.I. Halkidiki.

Varietal Composition: Malagouzia.

Organoleptic Analysis: Brilliant lemon color. Complex nose with aromas of pear, mango and citron. Herbal hints of basil and mint. Full rich, round mouth with intense flavor, balanced acidity with a long persistent finish with fruity notes.

Altitude: 100 - 150 m.

Soil: Clay loam.

Yield: 8.000 kg/ha.

Method of Production: Skin contact at low temperature. Vinification in stainless steel vats using selected yeasts at temperatures between 16 - 18°C. Aging on its lees for few months with periodical stirring, while a part matures in French oak barrels, enriching in this way the character of Malagouzia.

To Accompany: Fresh fish, white meat, pasta and fruits.

Domaine Porto Carras is the largest organic vineyard in Greece