



MaMa 2019

Type: Dry white wine – Varietal

Variety: 50% Malagousia – 50% Malvasia

Region: half-mountainous vineyards of the estate in Leontio

Soil: clay

Microclimate: Mediterranean

Harvest: both varieties on 15/09

Alcohol : 12.7% **Residual Sugars :** 2.5 gr/ltr **Total Acidity:** 5.7 gr/ltr (tartaric)

Vinification: prefermentative maceration of 8 hours at 8 °c, fermentation in stainless steel tanks of controllable temperature (12–14 °c).

Characteristics: a crisp wine with intense aromatic character from the two indigenous varieties malagousia and malvasia from Nemea. Rich aromas of honeysuckle, primrose, citrus, white melon and white fleshed peach with a lingering aftertaste.

Serving suggestions: spicy food (eg: Mexican, Sichuan), salads, white sauced pastas, white meats.

