



MAVRI SPILIA (BLACK CAVE) 2018

Type: Dry white wine – PGI Peloponnese

Variety: 100% assyrtiko

Region: half-mountainous vineyards of the estate in Leontio

Soil: clay

Microclimate: Mediterranean

Harvest: 15/09

Alcohol : 13.7% **Residual Sugars :** 4.0 gr/ltr **Total Acidity:** 6.7 gr/ltr (tartaric)

Vinification: pre-fermentative extraction for 6-8 hours at 8°C. Fermentation in inox tanks sur lies for 4 months.

Characteristics: four months maturation on lies produce a full bodied wine with unique herbiness, a delicate sensation of tropical fruits and an aftertaste of rich minerals.

Serving suggestions: poultry, shellfish, pasta in white sauces and fatty grilled fish.

