

# MALAMA

## RETSINA

TRADITIONAL APPELLATION

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DRY WHITE WINE



#### GRAPE VARIETY

RODITIS



#### WINEMAKING:

Classic white vinification of the Roditis variety from selected vineyards. Light pressure to get the lees, de-scaling and fermentation at low temperatures to keep the aromas fresh. Small addition of fresh pine resin during fermentation with constant stirring.



#### TASTE CHARACTERISTICS:

Soft lemon colors and refined aromas take you on a journey to the world of wine. In the first breath you perceive the notes of light resin, eucalyptus & mint. Feel the liveliness reaching the mouth and then with delicate movements you will enjoy its lemony and herbal flavors. Sophisticated, modern and easy to drink with a fine aftertaste and long duration.



#### PAIRS WITH:

It pairs well with BBQ meats, fried small fish, olive oil-based dishes, spicy cheeses, Mediterranean appetizers, and Asian cuisine such as sushi, shrimp, or vegetable tempura.



#### SERVING TEMPERATURE:

7-10 °C



#### REGION

Asopia of Tanagra



#### BOTTLE

500 mL



#### DATE OF HARVESTING

Mid September



#### MATURING

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ALCOHOL	TOTAL ACID	pH	REMAINING SUGARS
12 %Vol	5.1 gr/l (expressed as tartaric acid)	3.38	2 gr/l



\*That for the production of this wine we are not using any milk, egg products or other animal byproducts.

\*\*This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)