



MALAMA

Retsina

TRADITIONAL APPELLATION

RETSINA MALAMA
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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
11,5 %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)