

MALAGOUSIA

TYPE:

Dry White Wine

VINTAGE:

2023

CLASSIFICATION:

Protected Geographical Indication
Macedonia (PGI)

VARIETAL COMPOSITION:

Malagousia 100%

VINIFICATION:

Classic white vinification with pre-fermenting cryo-extraction. Only the free-run juice was vinified at a controlled temperature in stainless steel tanks.

COLOUR:

Yellow, green tints.

NOSE:

Citrus fruits (grapefruit, lemon), white peach, pear, white blossoms and a hint of minerality.

TASTE:

Fruity palate with pleasant acidity and aromas of white fruit and citrus. Refreshing after-taste.

AGEING POTENTIAL:

3 years

SERVING SUGGESTIONS:

Fresh salads, herbs pies or chicken dishes with light sauces.

ORGANOLEPTIC CHARACTERISTICS:

Vol.: 12,5 %

Res.Sugar: 4,0 gr/lit

Ph: 3,14

T.A.: 6,2 gr/lit (tartaric acid)

V.A: 0,28 gr/lit (acetic acid)

SO₂ free: 28 mg/lit

SO₂ tot: 120 mg/lit



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