

# MALAGOUSIA NATURAL

## TYPE:

Dry White Wine

## VINTAGE:

2022

## CLASSIFICATION:

Protected Geographical Indication  
Macedonia (PGI)

## VARIETAL COMPOSITION:

Malagousia 100%

## VINIFICATION:

Spontaneous fermentation without additional oenological ingredients and sulfite, unfiltered. 80 days of grape skin contact (orange wine).

## COLOUR:

Light amber colour.

## NOSE:

Nutty aromas explode from the glass, as well as apricots, rose & white flowers.

## TASTE:

The mouth is full, slightly tanned, reminiscent of fruit juices such as grapefruit, floral with nervy finish.

## AGEING POTENTIAL:

3 years

## SERVING SUGGESTIONS:

Moussaka, stuffed chicken roll with apricots, shrimps with orange marmalade, aubergine with tahini sauce.

## ORGANOLEPTIC CHARACTERISTICS:

Vol.: 12,0 %  
Res.Sugar: 1,7 gr/lit  
Ph: 3,41  
T.A: 5,3 gr/lit (tartaric acid)

V.A: 0,47 gr/lit (acetic acid)  
SO<sub>2</sub> free: <5 mg/lit  
SO<sub>2</sub> tot: <5 mg/lit



## ASLANIS FAMILY WINERY

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FAMILY WINERY