



Haroula White Wine 2021

Dry white wine that showcases the character of the northern Greek terroir. On the nose it offers aromas of citrus fruits along with herbal and honeyed notes. Lees aging gives this a fuller body and great texture, uplifted with gentle acidity and followed by a long finish. Pairs well with white pasta dishes and grilled fish.

Grape Varieties: Malagouzia (50%), Assyrtiko (35%)
Xinomavro(BDN)(15%)

Area of cultivation: Krasta, Rodochori, Naoussa at an altitude of 260-270 m. and a Mediterranean climate.

Terrain: Sandy clay with a neutral pH

Vinification method: Cold soak for about 8 hours, the Vinification process happen in controlled temperature till 18 C. Maturation with fine lees for a couple of months in steel vat.

Served best at a temperature around 6 C.

