

MALAGOUZIA

2024

KTIMA
Roxani
MATSA



CATEGORY: Dry White Wine / Vegan

APPELATION: PGI Pallini

VARIETY: Malagouzia 100%

VINEYARD

An organically cultivated Malagousia from the vineyards of Ktima Matsa in Kantza, Attica. The climate is dry and Mediterranean, while a significant portion of the vines are over 35 years old, contributing to the wine's depth and complexity.

VINIFICATION

Hand-harvested with meticulous grape selection in the vineyard. A pre-fermentation cold maceration for 6-8 hours enhances aromatic expression, followed by fermentation in stainless steel tanks at 16°C.

The wine is then aged on fine lees for six months, with gentle bâtonnage, adding texture and complexity.

TASTING NOTES

A golden-yellow hue in the glass. The nose is dominated by orange blossom, ripe peach, and apricot, complemented by vibrant notes of tropical fruits, such as pineapple and banana. On the palate, it is full-bodied, with a pleasant acidity and a long, lingering finish.

Best served 9-10°C

Food pairing Perfectly complements herb-rich Mediterranean dishes, seafood, vegetable-based dishes (ladera), and cheese & fruit platters. Also enjoyable on its own as an apéritif.

ALCOHOL	pH	TOTAL ACIDITY	RESIDUAL SUGAR
13.5%	3.43	5.4 g/L	1.5 g/L