

CUVÉE PRESTIGE

WHITE 2025



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

63% Roditis Alepou, 30% Moscofilero, 7% Malagousia

Vineyards:

Roditis Alepou: Peloponnese at a 1476 ft (450 m) altitude,

Malagousia: Peloponnese at a 1148 ft (350 m) altitude,

Moscofilero: Mantinia at a 2132 ft (650 m) altitude

Main type of soil:

Sandy

Age of vines (average):

Roditis Alepou: 36 years,

Malagousia: 15 years,

Moscofilero: 31 years

Yields:

Roditis Alepou: 65 hl/ha,

Malagousia: 68 hl/ha,

Moscofilero: 63 hl/ha

Harvest dates:

Roditis Alepou: Beginning to middle of September

Malagousia: Beginning of September

Moscofilero: End of September – beginning of October

VINIFICATION / MATURATION

Skin contact for 3-6 hours at 14°C. Alcoholic fermentation in stainless steel vats at 16°C. Short ageing over fine lees. Screw cap.

Alcohol vol: 12.5%

pH: 3.24

Total acidity: 5.55 g/l

TASTING NOTES

The colour is bright white-yellow with green hues. The nose is complex and the wine exudes aromas of fresh flowers, with hints of crushed blossoms. A relaxed pace and a luxurious texture give flavors of citrus fruit and touches of jasmine and mint. In the aftertaste, the acidity travels across the palate for a clean, extended finish.