

KAVA DRYOS WHITE DOMAINE HATZIMICHALIS 2016

Protected Geographical Indication (P.G.I.) Atalanti Valley



DOMAINE
ΗΑΤΖΙΜΙΧΑΛΙΣ
ΚΤΗΜΑ ΧΑΤΖΗΜΙΧΑΛΗ



Type: Dry, white wine

Varieties: Malagousia, Assyrtiko, Chardonnay

Origin: From the selected single vineyard “Ai-Giorgis”, part of the own private vineyard of Domaine Hatzimichalis in Atalanti Valley, Central Greece.

Vinification: White vinification method, under controlled temperature. The wine matures for 6 months in French oak barrels and then for 6 months in the bottle, in the underground cellars.

Alcoholic strength: 13,5% Vol.

Ageing potential: Ready to drink but will continue evolving during the next five years.

Packaging:
Carton: 6x750ml

Tasting notes

Clear, bright golden colour. Complex bouquet with distinguish aromas of glazed fruits, roasted nuts and vanilla aromas on a discreet oaky background. Round at first, slowly unfolds its personality as it remains in the mouth. A well balanced, complex blend with long aftertaste.

Food pairing – Serving temperature:

Oily fish, white meat cooked in dense, butter sauce and pasta with creamy sauce are the ideal match.
Best served at 10-12 °C.

