



PARPAROUSSIS WINERY



# 2013 Gift of Dionysos CAVA

## KTIMA PARPAROUSSIS

Founded in 1974 by oenologist Athanassios Parparoussis, the winery is located on the Northwest coast of the Peloponnese. The climate is mild and influenced by sea breezes and cool mountain air. The property includes 10 hectares at Movri Achaia, which produce an assortment of Greek and international varietals.

## WINEMAKER

A family owned winery that highlights Mr. Parparoussis and his daughters Erifili and Dimitra, producing organic world class wines from indigenous varietals. The winery proudly takes risks making exceptional quality wines from little known grape varietals that are otherwise rarely used in Greece.

## TASTING NOTES

Golden yellow color. On the nose almond butter, hazelnut and touch of anise. The palate is round with notes of honey, vanilla as well as a touch of bitterness offering a textural complexity.

## FOOD PAIRING

Grilled whole fish, sauteed vegetables, poultry and soft cheese.

## COMPOSITION:

75% Assyrtico & 25% Athiri

## APPELLATION:

PGI Achaia

## PRODUCTION:

10000 bottles

## TECHNICAL NOTES:

Fermentation is done at low temperatures partially in stainless steel and in French oak for 12 months. It is a slow fermentation of indigenous yeast and vinified together.



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