



### COMPOSITION:

80% Muscat of Spina & 20% Vidiano

## APPELLATION:

PGI Crete

### PRODUCTION:

12,000 bottles

## **TECHNICAL NOTES:**

Pre-fermentation maceration in tanks for 8-12 hours at low temperatures. Juice is then transferred and kept at 10-11 ° C. After fermentation, the wine undergoes battonage 2-3 times a week for a month.

# **Rhous White**

# KTIMA RHOUS

The family owned and operated Rhous Tamiolakis winery is located in the village of Houdetsi, 25 km south of Heraklion and belongs to the viticultural zone of Peza. Rhous is the ancient Greek word for "flow", the continuous progression of things. The family is committed to the production of wines using indigenous varieties that truly showcase the Cretan Vineyard.

This forward thinking and creative approach has resulted in the rescue of many indigenous grapes on the verge of extinction, specifically Vidiano and Moschato Spinas. Today, these varieties are producing exceptional wines and gaining recognition throughout Greece; they are considered by many as the future ambassadors of Cretan wines

## **WINEMAKER**

Dimitris Mansolas was educated in Bordeaux and attended university in Athens. He has worked at and consulted for some of the finest wineries in Greece and has been the winemaker at Ktima Rhous since 2010.

## **TASTING NOTES**

A pale yellow hue with green highlights. The bouquet is floral with honeysuckle and chamomile. On the palate: ripe pear, white peach and hints of fresh elderflower.

## **FOOD PAIRING**

Seared scallops with citrus sauce, fried zucchini blossoms with fresh summer salad and pistachio vanilla cake.

### **US & CANADA IMPORTER**



FIND US cavaspiliadis.com



liadis

facebook.com/cavaspiliadis

Andreas Zinelis, US Portfolio Manager azinelis@cavaspiliadis.com | 917.796.3162