



PARPAROUSSIS WINERY



Assyrtiko

KTIMA PARPAROUSSIS

Founded in 1974 by oenologist Athanassios Parparoussis, the winery is located on the Northwest coast of the Peloponnese. Mr. Parparoussis and his two daughters Erifili and Dimitra. Together produce organic, world class wines from indigenous varieties. The winery proudly takes risks, making exceptional quality wines from little known grape varieties that are otherwise rarely used in Greece.

WINEMAKING

A classic grape varietal that acquires a unique character when planted on sandy loam soils with many stones rich in trace elements, making the nose more expressive and the body rounder. It spends 4 months on the lees and 100% Stainless steel. Only indigenous yeast and organic practices are used.

TASTING NOTES

Fleshy lemons, fresh herbs like basil and thyme with an explosive brightness of lily flowers. On the palate, round with concentration of stone fruits, lemon rind and anise. Aging potential: 10 years.

FOOD PAIRING

Best paired with baked fish in tomato and caper sauce, herb crusted poultry and sheep's milk semi-soft cheeses.

COMPOSITION

100% Assyrtiko

APPELLATION

PGI Achaia

HARVEST YIELD

800kg/1000m

PRODUCTION

6,000 bottles

TECH NOTES

Alcohol: 13.5%

Acidity: 5.8.0 g/l

pH: 3.1

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