

CHARALABOGLOU WINES

MALAGOUZIA IN ANTHESIS PGI SERRES



100% Malagouzia, an indigenous Greek white variety. Aromas of fig tree leaf, lychee and ripe peach with orange zest, pear, honey blossom and meadow herbs. Flavors of juicy red pear and more peach. Creamy texture, fresh acidity, hints of herbs, and a salty/pomelo finish. Pair with seafood, chicken, pasta with seafood, salads with citrus. Organic.

From the Mavrokopa & Dessi (Waterways) vineyards in PGI Serres in Central Macedonia, Northern Greece, in the foothills of Mt. Pangaion. 220m above sea level with rich clay soils. The vineyard is dry-farmed and organic. The grapes are harvested by hand. At the winery the fruit is destemmed and crushed to maximize skin contact maceration on its way into the press. The crushed grapes are fully pressed to a stainless-steel tank, the cloudy juice is stirred and chilled for 4 hours to extract flavor from the lees. After 48 hours of settling, the clean juice is portioned off to another tank for fermentation with selected yeast strains. Aged 8 months on its fine lees with weekly *bâtonnage*.

Charalaboglou Wines is a family-owned winery established in 1977 by George Charalaboglou. In 1999 he founded the wine bottling company and in 2003 the construction of the winery inside the vineyard with state-of-the-art bottling machines began. The estate has grown from a modest 2-acre vineyard to a sprawling 150-acre organic vineyard. The winery emphasizes organic farming practices, combining traditional methods with innovative ecological approaches.

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Tasting Note:

CHARALABOGLOU MALAGOUZIA IN ANTHESIS PGI SERRES

100% Malagouzia. Aromas of fig leaf, lychee, peach, orange zest, pear, honey blossom & meadow herbs; flavors of red pear & peach; creamy texture, fresh acidity, herbs & a salty/pomelo finish. Organic.

Shelf Talker:

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