



PARPAROUSSIS WINERY



Gifts Of Dionysos CAVA

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

The grapes from this blend of 75% Assyrtiko and 25% Athiri, both from 25 year old vines, are grown on calcareous soils in Movri Achaia with medium size stones and trace metals. The climate is mild and influenced by sea breezes and cool mountain air. The wine fermented at low temperatures in stainless steel and in French oak for 8 months. It is a slow fermentation of indigenous yeast and vinified together.

TASTING NOTES

Golden yellow color. On the nose, almond butter, hazelnut and a touch of anise. The palate is round with notes of honey and vanilla as well as a touch of bitterness which offers a textural complexity. Aging potential: Up to 15 years.

FOOD PAIRING

Grilled whole fish, sautéed vegetables, poultry and soft cheese

COMPOSITION

75% Assyrtiko & 25% Athiri

APPELLATION

PGI Achaia

HARVEST YIELD

600kg/1000m

PRODUCTION

10,000 bottles

TECH NOTES

Alcohol: 12.3%

Acidity: 6.0g/l

pH: 3.1

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