



PARPAROUSSIS WINERY



Gifts Of Dionysos

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

This 100% Sideritis, a thick pink skinned, late-ripening variety grown on 25 year old vines. 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. Fermentation is done at low temperatures and preservation of wine “sur lie”.

TASTING NOTES

Yellow color with tinges of green. On the nose, aromas of citrus with vegetative notes such as asparagus and green bean. On the palate, minerality is pronounced with notes of pink grapefruit and chamomile. Aging potential: 3 years

FOOD PAIRING

Shellfish, sushi, baked, flaky fish, ceviche of white fish and vegetable crudité.

COMPOSITION

100% Sideritis

APPELLATION

PGI Achaia

HARVEST YIELD

800kg / 1000m

PRODUCTION

15,000 bottles

TECH NOTES

Alcohol: 12.5%

Acidity: 6.2 g/l

pH: 3.1

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