



PARPAROUSSIS WINERY



Muscat

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% Muscat was produced from grapes grown on the main estate in Bozaitika, Patras. Set 3-4km from the Corinthian Gulf on sandy loam soils at an elevation of 75 meters, the climate is mild, influenced by the sea breezes and cool mountain air. Once picked, the grapes are dried for 10 days in the sun, concentrating sugars and aromas. It then goes into a regular vinification process. It is not fortified.

TASTING NOTES

A golden straw color. On the nose, lily accents and spice with light peach aromas and tropical fruits. The palate is coated with a bright acidity, ripe pineapple, ripe peach and an uplifting balance of sweetness.

FOOD PAIRING

Apple tart, baklava, peach cobbler and crème caramel

COMPOSITION

100% Muscat

APPELLATION:

PDO Muscat of Rio Patras

HARVEST YIELD

700-800kg/1000m

PRODUCTION

10,000 bottles

TECH NOTES

Alcohol: 13.5%

Acidity: 5.9 g/l

pH: 3.0

RS: 120g/l

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