



PARPAROUSSIS WINERY



Petite Fleur

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, is 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. The grapes underwent skin contact overnight to impart its color. With indigenous yeast, it was vinified to dry.

TASTING NOTES

Light salmon color with orange tinges. On the nose it has citrus blossom, apricot and peach pit. On the palate, dried cranberries, sour cherry and linden that highlight its mineral and off dry element..

FOOD PAIRING

Grilled shrimp, pan seared salmon, vegetable risotto and as an aperitif.

COMPOSITION

100% Sideritis

APPELLATION

PGI Achaia

HARVEST YIELD

800kg /1000m

PRODUCTION

3,480 bottles

TECH NOTES

Alcohol: 12.5%

Acidity: 6.3 g/l

pH: 3.1

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