

PARANGA WHITE



Variety: RODITIS 80%, MALAGOUSIA 20%

Vintage: 2023

Type: Dry white / Vegan

Classification: PGI Macedonia

Technical Analysis:

Alcohol (ABV): 13% Total acidity (TA): 4.8 g/L

pH: 3.43 Residual sugar (RS): 1.7g/L



VINEYARD

Two indigenous varieties - Roditis and Malagousia- are the base for this white wine, grown on carefully selected vine parcels across the region of Macedonia in Northern Greece. The local climate with the notable temperature difference between day and night, together with the diversity of morphology met in the broader area (combining massive mountains and neighboring bodies of water like sea, lakes and rivers) create ideal conditions for vine growing. Roditis with its trademark pink skin, offers lean lemony aromas, subtle mineral notes and refreshing acidity. At the same time Malagousia is known for its expressiveness in terms of aromas (fruits, flowers, even herbs) character and complexity.

VINIFICATION

Classic white vinification of each variety separately (at 15-16°C for Malagousia and at 17-19°C for Roditis) in stainless steel tanks. The wine stays on its fine lees for up to 5 months while mild periodical stirring (batonnage) takes place. Blending before bottling.

TASTING NOTE

Pale lemon color. On the nose, the fresh aromas of Roditis (green fruits and citrus) are combined with the peachy (stone fruits) and flowery character of Malagousia. Medium body, fruity, round mouth with crispness and pleasant finish. A lovely wine to enjoy as an aperitif, but also extremely versatile when it comes to food pairing. Great choice by the glass when out with friends, as well as for relaxed food and wine gatherings at home.