



## PARANGA White 2024

Varieties: Malagousia (20%), Roditis (80%)  
Type: Dry white wine/ Vegan certified  
Appellation: PGI Macedonia



### THE INSPIRATION

“Paranga” (the ‘shack’ in Greek) was the nickname fondly coined by Yiannis Boutaris to describe the first KIR-YIANNI winery at Amyndeon, where today stand our fully renovated facilities. That rather unconventional name was given to this wine released in the Greek market in 2000. Today, PARANGA carries on its mission with the same excitement and dedication, bringing quality Greek wine of outstanding value to the glasses of a broad community of wine consumers. In Greece and beyond, it is established among the most highly identifiable and dynamic wine brands for any occasion.

### VINEYARD

Two native Greek grapes – Malagousia and Roditis- are used to produce this wine. The grapes are carefully hand-harvested from selected vine parcels of collaborating growers in the broader area of Macedonia in Northern Greece. The climate of the region with the notable diurnal temperature variation, as well as the diversity in morphology with the combination of mountains and water bodies (sea, lakes, rivers) form ideal conditions for viticulture.

Roditis on the one hand, with its trademark pink skin, offers clean, lemony aromas with subtle mineral notes and crispness. On the other hand, Malagousia adds an aromatic richness (fruits, flowers, herbs), character and complexity.

### WINEMAKING

Each variety is fermented separately -Malagousia at 15-17°C and Roditis at 16-19°C - in stainless steel tanks. When fermentation is concluded, the blend is made. The wine stays in contact with its fine lees for up to 4 months with gentle periodic stirring (bâtonnage) in the meantime.

Alcohol by volume (ABV): 13%	Total acidity (TA): 4.2 gr/lt
pH: 3.52	Residual sugars (RS): 1.6 gr/lt

### TASTING NOTE

Bright pale lemon color. On the nose, the freshness of Roditis with aromas of green fruits and citrus is combined with stone fruits, mainly peach, and the floral notes of Malagousia. The palate is fruity and crisp, with a pleasant, refreshing finish.

A perfect glass of wine to enjoy with friends at home gatherings and a night-out. Great flexibility when it comes to food pairing, perfectly complementing a variety of flavors, dishes and cuisines that may hit our table.