



PARANGA White 2023

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 little KIR-YIANNI winery at Amyndeon. 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, 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

Classic white vinification of each variety separately. Fermentation in stainless steel tanks at controlled temperatures -15-16 °C for Malagousia and 17-19 °C for Roditis. The wine stays in contact with fine lees, with periodical mild stirring (batonnage) for up to 5 months.

Alcohol by volume (ABV): 12.5%	Total acidity (TA): 4.8 gr/lt
pH: 3.43	Residual sugars (RS): 1.7 gr/lt

TASTING NOTE

Bright pale lemon color. On the nose, the freshness of Roditis with aromas of green fruit and citrus is paired with the stone fruit -mainly peach- and the floral notes of Malagousia. Medium-bodied with fruity and crisp mouthfeel that leads to a 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.