

MAGIC VAN



WHITE DRY WINE



MOSCHOUDI - CHARDONNAY

APPELLATION
INDICATION
HARVEST
MATURATION

ANCIENT NEMEA & NEMEA
VARIETAL
2023
STAINLESS STEEL TANKS



VINIFICATION

The vinification of each variety takes place separately in stainless steel tanks and in controlled temperature conditions of 15-17°C. Fermentation is completed after approximately 15 days. This is followed by post-fermentation actions with periodic suspension of wine lees for about 2 months, when the final blend is created.



ORGANOLEPTIC CHARACTERISTICS

Bright yellow-green color. Rich palette aromas of white flowers, apricot and lime. In the mouth is slightly oily, fruity with floral notes and balanced acidity.



RECOMMENDED SERVING

Goes well with pasta with light white sauces, lean fish and poultry with various vegetables, green salads.
Served at 8-10°C.



SPECIFICATIONS

Alcohol	12.5% v/v
Reducing Sugars	2.1 g/L
Total Acidity	4.8 g/L
pH	3.25

