

# FAIRIES



## SEMI-SWEET SEMI-SPARKLING WHITE WINE



### ASSYRTIKO-MALAGOUSIA-MOSCHOFILERO

APPELLATION  
INDICATION  
HARVEST YEAR  
MATURATION

NEMEA  
VARIETAL  
2024  
STAINLESS STEEL TANKS



### VINIFICATION

The vinification of each variety takes place separately in stainless tanks and in controlled temperature conditions of 15-16oC. Fermentations are stopped by cooling the fermented must leaving residual sugars in the wine. Immediately after, the blending of the Fairies takes place and post-fermentation actions follow with periodic suspension of wine lees for about 1 month, when the processes for bottling preparation begin.



### ORGANOLEPTIC CHARACTERISTICS

Bright yellow-green color. Rich palette of aromas of white flowers, citrus fruits and white fruits. In the mouth it shows finesse with cool and crisp acidity, citrus aromas and a fruity aftertaste.



### RECOMMENDED SERVING

Matches well with fresh salads, Asian cuisine and light cheese platters. It is also combined with fruits and light sweets. Served at 8-10oC.



### SPECIFICATIONS

Alcohol	11.4% v/v
Reducing Sugars	22.9 g/L
Total Acidity	5.28 g/L
pH	3.19

