

# 69 STEPS



## DRY WHITE WINE



### MALAGOUSIA

APPELLATION  
INDICATION  
HARVEST YEAR  
MATURATION

NEMEA  
PGI PELOPONNESE  
2025  
STAINLESS STEEL TANK



### VINIFICATION

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 15-17°C and is completed after approximately 15 days. Immediately after, post-fermentation actions follow with periodic suspension of wine lees for about 2 months, 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 pasta with light white sauces, lean fish and chicken with various vegetables.  
Served at 12-14°C.



### SPECIFICATIONS

Alcohol	12.5% v/v
Reducing Sugars	0.25 g/L
Total Acidity	4.7 g/L
pH	3.22

