

# MAGIC VAN



## WHITE DRY WINE



### MOSCHOUDI - CHARDONNAY

APPELLATION	NEMEA
INDICATION	VARIETAL
HARVEST	2025
MATURATION	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	12.7% v/v
Reducing Sugars	0.2 g/L
Total Acidity	4.65 g/L
pH	3.24

