

# GEOMETRIA

Malagouzia



## Technical Information

CLASSIFICATION.....	P.G.I. Peloponnese (Protected Geographical Indication Peloponnese)
CLOSURE TYPE.....	DIAM (No 3)
COLOR / STYLE.....	Dry White Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Malagouzia 100%
ORIGIN.....	Nemea of Korinthia
ALTITUDE (m).....	300 - 400
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	70
HARVEST.....	20/8 - 31/8
VINIFICATION / DISTILLATION.....	Controlled Fermentation at Low Temperatures (14° C - 16° C)
BARREL MATURING.....	-
BOTTLES (B).....	70.000
SERVING TEMPERATURE.....	9° C - 10° C

## Technical Data

ALCOHOLIC TITLE (% vol).....	12,0
pH.....	3,2 - 3,4
RESIDUAL SUGARS (g/L).....	1,7 - 1,9
TOTAL ACIDITY (g/L).....	5,2 - 5,4
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	0,992
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

## Tasting Notes

APPEARANCE.....	<b>Pale lemon-green</b> Aromas of juicy stone and tropical fruits with notes of citrus, floral and herbal touches.
NOSE.....	Dry, medium+ acidity, full & creamy body and juicy finish.
PALATE.....	Aroma of sweet tropical fruit, such as melon and banana, juicy ripe peaches and apricots,
FLAVOR CHARACTERISTICS.....	touches of orange and its flowers. Notes of chamomile and white blossoms.