



## LEFKO LINO

## Technical information

**Varieties:** 70-30% Malagousia/  
Riesling

**Viticultural zone:** Slopes of Aigialeia

**Classification:** PGI Slopes of Aigialeia

**Type:** Dry White

**Vintage:** 2020

**Alcohol:** 12,0%

**Sugar:** <1 g/L

**Total acidity:** 5,7 g/L

**pH:** 3,33

## Vineyards

Riesling, the favoured variety of the Rhine valley, has been grown in mountainous Aigialeia for years with splendid results, thanks to the altitude and the cool climate. The vine plot is located in Vilivina, at an altitude of 900-1000 m. The Malagousia is planted in Ano Salmeniko among fir trees. Both are outstanding locations, with a northern exposure and poor soil with an ideal mechanical composition that drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 60hl/ha.

## Winemaking

The grape-picking is done by hand using small crates. In 2020, it took place in mid-September in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After pre-fermentative cold maceration at 8-10°C for 48 hours, the Malagousia was taken to the press where it joined the Riesling. When the free-run juice was received from the press, static debourbage and slow fermentation took place at low temperatures (12-15°C) through until mid-October. After fermentation was complete, the wine was aged sur lie in a stainless steel tank with batonnage for about 4 months. At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

## Organoleptic properties

A lustrous ash blond in colour with greenish highlights, with a rich citrus and blossom bouquet with mature hints of pineapple, melon and apricot. As it ages in the bottle, the formal petrol-like character of the Riesling is enhanced. Harmonious and lively on the palate, with a refreshing taste and a prolonged aftertaste, it goes superbly with grilled and boiled vegetables, seafood, fried fish, artichokes à la Constantinople, fricasee, rice with wild mushrooms and truffles as well as Asian dishes. Ideally served at a temperature of 10-12°C.