

Zafeirakis Malagousia Natura 2016

(92)

A different interpretation of the extremely popular Malagousia variety presented by the talented winemaker Christos Zafeirakis. Vines of up to 20 years old from sandy-clay soils with high concentration of flint in the area of Tirnavos. Altitude varies from 200 to 300m. ' Natural ' wine-making approach with indigenous yeasts, no enzyme use and maturation in 2400 lts foudres for 12 months.

Complex nose, with fresh citrus and stone fruit aromas with lifted florals and mineral tones. Impressive length and texture on the palate with white peach, lemon zest and fresh hazelnut hints in a beautiful –almost Condrieu like expression of the variety. Perfect combination with chicken, roast pork with apricots, foie gras, salmon, monkfish and lobster. ((12.4% abv, RS: 2.7g/l, pH: 3.42, TA: 5.8g/l)

Producer
Zafeirakis

Region

- Central Greece

Color / Type

- White

Variety
Malagousia

Vintage

- 2016

Date Tasted
Nov 2018

When to Drink
2018-2021

Average Price

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Links

[1] <https://www.karakasis.mw/policy>