

TERRE DE ZEUS MALAGOUSIA Single Vineyard



Variety	Malagousia
Appellation	PGI Pieria
Type	Dry white wine / Organic / Vegan
Vintage	2021
Production	3,804 bottles

IN THE VINEYARD

Altitude:	Up to 100 meters
Planting orientation:	From SW to NE / 73 degrees
Soil:	Stony, rich in organic matter
Slope:	20%
Age of vines:	Up to 21 years
Pruning system:	Single royat
Yield:	5,000 kg of grapes /ha

Harvest with grape sorting

Kickoff harvest dates:	25 August, 2 and 16 September 2021
Brix:	21.5–21.9



AT THE WINERY

Grape sorting on a vibrating conveyor belt table. 24-hour skin contact. Classic white vinification in stainless steel tanks at a controlled temperature of 16°C.

For this vintage, we applied “pied de cuve” for 20% of the total quantity: we picked a small amount of Malagousia grapes and pressed them in vessels at our vineyard, allowing them to start fermenting right there, taking advantage of the population of native yeasts present.

ABV 12.5%	pH 3.17	TA 5.25 gr/lt	RS 1.8 gr/lt	Sulphites 95 ppm	77 kcal /100ml
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Bottle: 0.75L Burgundy style / 650gr	Carton box: 6-bottle case made mostly from recycled materials	Closure: DIAM 5
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TASTING NOTE