

NOSTOS ROMEIKO - Organic, Dry White Wine



Characteristics: Bright, moderate to bright lemon-green color with slow and rich legs. Nose with high intensity. Unripe gooseberry, grassy notes, and some marzipan. Medium bodies and fresh mouth with intense flavor of white stone fruit.

Long finish of citrus and grassy notes.

Food Pairing: Our Romeiko is best paired as an aperitif in the company of good friends, fresh salads, and raw seafood.

Variety: Romeiko - Made with Organic Grapes

Soil: Deep, clay loamy, calcareous soil 550 to 600 meters (1900 to 1970 feet) altitude

Vineyard pruning and trailing: Old vines, trained in Goblet

Harvest: : September 10th to September 20th

Vinification: Blanc de Noir. After gently crushing and pressing the grapes, we ferment the free-run must in stainless steel tanks at a constant temperature of 17°C.



Wine Analysis: Alc. % 13.50 - pH 3.44 - Total Acidity 6.2g/l

Aging: 0 to 2 years

Winery - MANOUSAKIS