



Late Harvest Viognier

Sweet wine

Variety: Viognier 100%

Origin: Vineyard Mycenae
PGI Peloponnese, Greece

Winemaking: Late harvest, hand-picked and hand-sorted, temperature-controlled extraction. Aged in French oak barrels for 12 months.

- Organic certified according to European Organic Regulations (EC) No 834/2007 -

Tasting notes: Deep yellow colour with intense aromas of apricot, peach and a hint of lemon. Complex texture and a creamy body with a natural sweetness and a well-balanced acidity.

Food Pairing: Soft cheeses, figs, walnuts, slightly salted crackers or Greek yoghurt desserts.

Label: Symbolizes the Autumn, when the golden lights falls onto our vineyards.

Bottle content: 500ml

Alcohol in %: 15.5

Awards

2017 **Gold**, AWC Vienna

 **Giannikos**
winery

Exclusive Fine Organic Wines

Giannikos Winery - Fine Organic Wines

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