



White wine

Variety: Viognier 100%

Origin: Vlneyard Mycenae PGI Peloponnese, Greece

Winemaking: Hand-picked and hand-sorted, after fermentation aged in French oak barrels for 3 months. - Organic certified according to European Organic Regulations

(EC) No 834/2007 -

Tasting notes: Light golden yellow colour, a hint of fresh lemon peel with subtle scents of peach and apricot blossoms. Full bodied with fine layers of spice, creamy with medium acidity and a long finish.

**Food Pairing:** Trout, lobster, soft cheeses and spicy dishes.

**Label:** Depicting a light refreshing breeze dancing through bulrushes.

Bottle content: 750ml

**Alcohol in %:** 13.0

## **Awards**

2020 Silver, AWC Vienna

2018 Approval, AWC Vienna

2017 Approval, AWC Vienna

2016 Silver, AWC Vienna

2015 Approval, AWC Vienna

2014 Silver, AWC Vienna

2012 **Gold**, International Organic Wine Award

