



CHRISOLITHOS WHITE

WINE CATEGORY: White Dry

GRAPE VARIETY: 50% Chardonnay, 50% Malagousia

GRAPE ORIGINATION: Muses Valley, on the mountain of Elikon in Central Greece

INSPIRATION: Chrisolithos means "Golden Stone" and named because of the soil is very fertile

CLIMATE: The climate is characterized by mild, wet winters and dry summers, with long periods of sunshine

WINE CHARACTERISTICS: Bright, straw-yellow color. Intense fruity aromas of peach, melon and pineapple. In the palate it is warm, complex, balanced with characteristic minerality. The high acidity supports the alcohol giving a complete result with long finish

HARMONY: Enjoy it with seafood, fish, lobster and crayfish, poultry or pork in white sauces and mild goat cheeses

VINEYARD: The soil is fertile, with mixed composition ranging from sandy loam to clay loam thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while a small river called Permisos contribute to the existence of a mild continental climate

VINEYARD SLOPE: The vineyards are located at an altitude between 450 and 550m and have a slope between 3 and 7%

VINE-GROWING: We cultivate our vines according to the principles of integrated agriculture, which ensures protection for the environment, the consumer and the people working in the fields.

Most of the varieties are planted in linear vineyards trained in double cordon royat. We plant all of our vines in densely planted rows, a technique which results in lower yields per vine and, therefore, higher quality grapes

AGEING: Chardonnay only in new oak barrels 225l for 3 months

DURATION: 3-5 Years

OENOLOGIST & VINEYARDS MANAGER: Nikos Zacharias

CELLAR MASTER: Panajiotis Zacharias



Served Best at
8-10° C



Alcohol
13%



Soil
Sandy loam to clay loam



Vineyard Slope
3% - 7%



Production / Stump
1.6 kg/stump

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