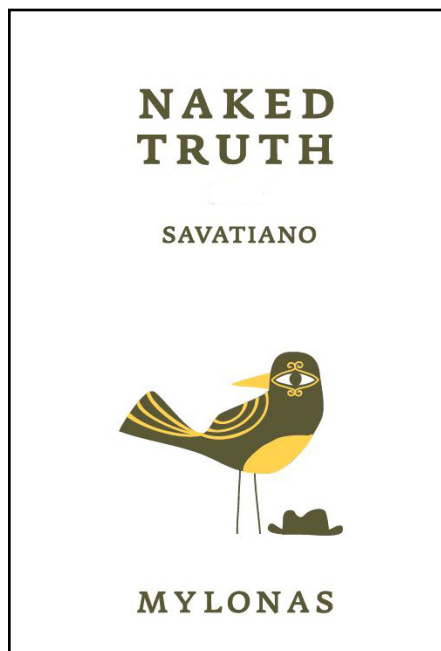
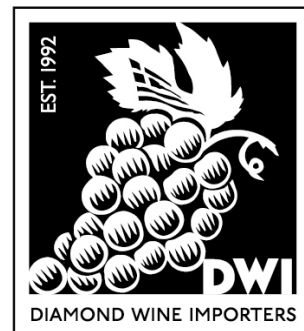


Mylonas

Naked Truth Savatiano



Mylonas winery is a third generation (since 1917), small family winery located in Keratea Attica 40km south of Athens. Savatiano is the main grape variety of this region with more than 3000 years history.

Our philosophy is based on minimum intervention from the vineyard to the bottling. When you have great vineyards that produce high quality grapes of distinctive individual character, this is not only environmentally and socially responsible approach, it's also the best way to consistently make fine wine.

Varietal Composition:
Classification:
Vineyard Location:
Vinification:

100% Savatiano
PGI Attica
Vouno Keratea

This is a single vineyard wine. The grapes are hand-picked and placed in to small crates. After the harvest, the grapes are taken immediately into the winery. Cooling at 8 °C, destemming and spontaneous alcoholic fermentation with 15 days on the skins at controlled temperature (18°C). After fermentation the wine is left on the lees for 6 months with frequent stirring. Unfined and bottled only with a very small addition of sulfites. A 'naked' expression of Savatiano and Attica's terroir.

Alcohol:
Winemaker Notes:

12.0%
Bright gold color. A complex aromatic character. Fragrant, with peach skin, honey and floral notes. Full-bodied balanced by the acidity, complex flavor palette similar to the aromatic profile with an unexpected long aftertaste.