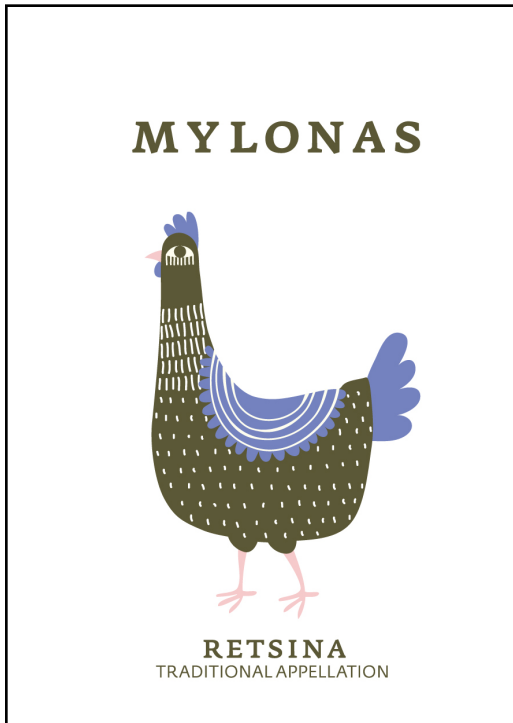


Mylonas Retsina



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:
Vineyard Location:
Vinification:

100% Savatiano

Municipality of Keratea

The grapes are hand-picked based and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 6 hours at 10 °C. Static settling and fermentation with the addition of pine resin at controlled temperature (16 °C) in small stainless steel tanks. After fermentation the wine is left on the lees for three months with frequent stir.

Alcohol:
Winemaker Notes:

12.0%

Bright lemon color with greenish highlights. Aromas of peach, mastic, mango and lemon along with white flowers and herbs. The flavors continue with the same intensity on the palate balancing with refreshing acidity. Fruity, herbaceous and long aftertaste .