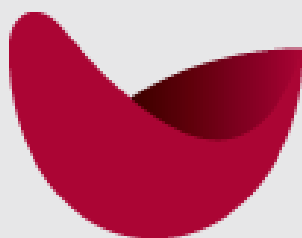


# Papagiannakos Kalogeri Malagouzia



**Producer:** Domaine Papagiannakos  
**Winemaker:**  
**Country of Origin:** Greece  
**Region of Origin:** Attika  
**Grapes:** Malagouzia 100%  
**ABV:** 12%  
**Case Size:** 6x75cl  
**Vintage:** 2015  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Cork



## The One-Liner

Appealing Greek white from the indigenous and increasingly fashionable Malagouzia grape

## Tasting Note

Lifted peach, apricot and white blossom aromas. Broad with stone fruit characters and ripe, balancing lemon acidity. Fresh and textural with good length.

## Producer Details

**Domaine Papagiannakos** was established in 1919 in the heart of the plain of Mesogaia, Attica - just 30km from the shadow of the Acropolis. Third generation winemaker, *Vassilis Papagiannakos*, was born and bred in Markopoulo, and grew up around the family winery. At that time the Savatiano variety was the winery's sole focus - but later Malagouzia was introduced, along with Cabernet Sauvignon, Merlot and other varieties. Vassilis owns 10 hectares of vineyard in the Attica region, and maintains long-term leases on a further 20 hectares, with vines on average 50-60 years old. Rocky, sandy, clay topsoil nurtures low yielding bush vines - extremely limited irrigation is employed.

The Papagiannakos family continues its traditions whilst bringing the winery into the 21st Century with a stunning and innovative bioclimatic winery.

### In The Vineyard

The grapes are sourced from 5 blocks of Malagouzia - harvested by hand in early August.

### In The Winery

The grapes are destemmed before gentle pressing. Classic white wine vinification then takes place - in temperature-controlled stainless steel tanks. Fermentation takes around 20 days.

### Awards & Press

2015 Vintage: Sommelier Wine Awards 2016 - Gold

2015 Vintage: 'The Wine Merchant Top 100' 2016

2014 Vintage: Sommelier Wine Awards 2015 - Gold & Food Match

2014 Vintage: 2015 International Wine Competition - Bronze

2014 Vintage: "Delicate complexity alongside eloquent aromatics gave Papagiannakos the first Greek Gold –

### Food Recommendations

Enjoy with souvlaki, Greek salads and seafood!

and the Green Thai Curry Food Match as well. 'This is a voluptuous yet firm beauty,' enthused team leader Angela Reddin, adding: 'Citrus and herbs, beautiful mouth entry, some tart tannins evident and a huge finish.' 'Stone fruits, great citrus notes and creamy,' added consultant Michael Harrison. 'There's green and white fruit flavours, herbal notes alongside lemony hints and sunny honey,' said George Bergier of The Victorian Chop House Company." Sommelier Wine Awards 2015, Judges Comments