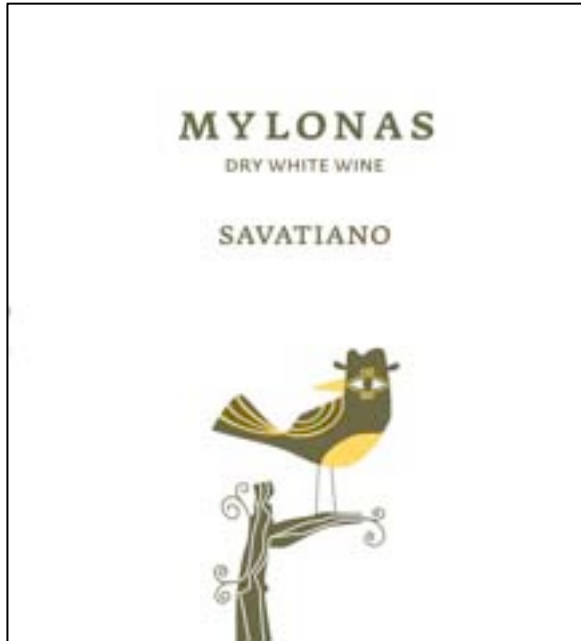




Mylonas Savatiano



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:	100% Savatiano
Classification:	PGI ATTIKI
Vineyard Location:	Keratea, 650-900 ft altitude on sandy-clay soil over limestone
Age of Vines:	50 years
Vinification:	Destemming and light-crushing is followed by skin contact at low temperature (10°C) for 6h. Long-time pressing and controlled fermentation of the juice at 16°C in inox tanks. 40% of the total volume fermented with wild yeast. 3 months on lees gives certain roundness to this wine.
Alcohol:	12 %
pH:	3.27
Total acidity:	6 gr/lit
Winemaker Notes:	Old bush vines and limestone soils in Attica give a unique expression of Savatiano that opens with a fragrance of lemon blossom, basil, and flint. The palate delivers fleshy stone fruit along with mineral notes and refreshing acidity. Enjoy it at 10 C° with seafood, poultry or white meat.