

# THALIA

G R E E C E

## THALIA Red | Cabernet Sauvignon + Agiorgitiko

The perfect combination of various red berries, vibrant on the palate with delicate hints of vanilla, balanced with silky tannins and a distinctive depth. Accompanies, yellow cheeses, charcuterie, grilled meats and pasta. Best served at a temperature of 16°-18° C.

### GRAPES:

Agiorgitiko 75% Cabernet Sauvignon 25%

### CLASSIFICATION:

Protected Geographical Indication (PGI) Peloponnese

### VINEYARD:

Greece's noblest red grape variety, Agiorgitiko, comes from the Protected Geographical Indication (PDI) of Nemea. It is here where the best expression of Agiorgitiko comes from. The high altitudes of Nemea allow for the full ripeness of flavour with enough acidity and structure to keep the wine balanced. Cabernet Sauvignon also comes from parcels in the high altitudes of the Achaia region. Together, the two grape varieties form a smooth blend that is easy to drink and remarkably food friendly.

### HARVEST:

The grapes are hand-harvested from the end of September to early October.

### VINIFICATION:

Gentle skin contact with each variety separately for a week. After the malolactic fermentation, we proceed with the final blending.

**ALCOHOL:** 12.1% vol

**TOTAL ACIDITY:** 5.4 gr/ltr

**PH:** 3.44

**RESIDUAL SUGAR:** 4.0 gr/ltr



Thalia-Wine.com  

Produced by KOLONAKI Group for THALIA Wine.

Available in 187 ml and 750 ml.

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## THALIA Rosé | Cabernet Sauvignon + Agiorgitiko

Vibrant rosé colour with violet hues. Aromatic character of red fruits, white pepper, and a buttery mouthfeel. Soft on the palate with the perfect structure and crispness.

Accompanies pizza, pasta, grilled white meats and fatty fish. Best served at a temperature of 8°-10° C.

### GRAPES:

Agiorgitiko 75% Cabernet Sauvignon 25%

### CLASSIFICATION:

Protected Geographical Indication (PGI) Peloponnese

### VINEYARD:

Greece's noblest red grape variety, Agiorgitiko, comes from the Protected Designation of Origin (PDO) of Nemea. It is here where the best expression of Agiorgitiko comes from. The high altitudes of Nemea allow for the full ripeness of flavour with enough acidity and structure to keep the wine balanced. Cabernet Sauvignon also comes from parcels in the high altitudes of the Achaia region. When blended, the results of these two grape varieties are a delectable and refreshing rosé perfect for with a meal, aperitif or on its own.

### HARVEST:

The grapes are hand-harvested from the mid to end of September.

### VINIFICATION:

Short skin contact with each variety separately [2 to 3 hours]. The free-run wine must from both grape varieties is blended to ferment together at a low temperature using selected yeast.

**ALCOHOL:** 12.1% vol

**TOTAL ACIDITY:** 5.4 gr/lit

**PH:** 3.44

**RESIDUAL SUGAR:** 4.0 gr/lit



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## THALIA White | Sauvignon Blanc + Assyrtiko

Light golden colour with an elegant aromatic character of stone and citrus fruits and white flowers. Soft on the palate with discreet acidity and a medium body. Accompanies white cheeses, green salads and seafood. Best served at a temperature of 8°-10° C.

### GRAPES:

Assyrtiko 70% Sauvignon Blanc 30%

### CLASSIFICATION:

Protected Geographical Indication (PGI) Peloponnese

### VINEYARD:

Greece's native grape Assyrtiko is one of Greece's highest quality grapes. Our Assyrtiko grapes come from the high altitudes of the Achaia region. Assyrtiko is one of the rare grapes that flourish in the area's dry and hot climatic conditions while retaining the alcohol in perfect balance with the high acidity. Assyrtiko is for those looking for an intense style of wine that leans towards texture and density. The sauvignon blanc marries well with the Assyrtiko as it adds fruity aromas and acidity, while the less aromatic Assyrtiko adds body, structure, complexity and ageing potential to the blend.

### HARVEST:

The grapes are hand-harvested early to mid-September.

### VINIFICATION:

Each variety is fermented separately at low temperatures—use of selected yeast. Contact with fine lees for two months.

**ALCOHOL:** 11.6% vol

**TOTAL ACIDITY:** 5.1 gr/ltr

**PH:** 3.25

**RESIDUAL SUGAR:** 3.7 gr/ltr



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