

PROTECTED GEOGRAPHICAL INDICATION CRETE

MUSCAT OF SPINA QUEEN

2024 DRY WHITE WINE | QUEENS

This wine from Muscat of Spina, one of the queens of Cretan grape varieties, with its floral nose of rose petals, fleshy citrus fruit aromas, herbal hints, vibrant acidity and intense mouthfeel, is produced from vineyards at 500m altitude. Enjoy it with spicy cuisine, pies, risotto and pasta in white sauces.



Technical Data

Alcohol:	12.65%
Acidity:	5.4 g/l
pH:	3.22
Res. Sugar:	1.62 g/l

Food Matches

Pair with Cretan fennel pies, risotto with saffron, pasta in white sauces, shrimp spring rolls and Thai or spicy cuisine. Serve at 10-12°C.

Vineyard / Viticulture

Region:	Alagni area – central Crete
Altitude:	480m
Soil:	Clay - Loam
Aspect:	Varied
Vines:	Cordon trained, Spur pruned
Irrigation:	Not Irrigated
Yield:	8.00 Tn/Ha
Varieties:	Muscat of Spina : 100%

Winemaking

Hand-harvested. This year, we had three harvests defined by berry sensory assessment to obtain the optimum taste and aromatic balance. 13% of the grapes remained on the skins for 27 hours at 14°C. The free run juice was fermented in inox tanks at 17-19°C for about 20 days.

Ageing Potential: 1-3 years

Tasting note

Pale straw colour. Sweet fruity and floral character on the nose including Turkish delight, green apple and pear, fleshy mandarin and citrus fruit with hints of dried herbs. Long and full-bodied with vibrant acidity, beautiful balance and an intense aromatic mouthfeel.