



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PARPAROUSSIS WINERY-DISTILLERY

Brand name: PNEVMA GRAPE MARC SPIRIT MAVRODAPHNE

Grape variety: MAVRODAPHNE 100%

Distillation: Slow, double distilled, in an alembic

Viticultural methods: Organic grape marcs from our privately own vineyard in Western Achaia.

Under certification, certified from 2023 vintage

Vegan: Yes

Trellising system: Spur pruning (cordon) 2 buds

Elevation: Sea Level, zero meters

Soil: Sandy, Gravel-sand deposits

Total SO2: 0 **Alcohol:** 42% **Residual Sugar:** 0

Miscellaneous information: Single varietal Tsipouro Pnevma Mavrodaphne, is produced by the distillation of grape marcs from Mavrodaphne, a prominent and noble indigenous varietal of Achaia region, Western Greece.

Its diligent fermentation, the slow process of distillation in an alembic, followed by a second distillation widely attribute to the complex and noble character of this generous in taste and aromas single varietal spirit, with delicate aftertaste.

Flavor of the spirit: Aromas of honey, cherry, rich and complex, sweet and ripen fruits, rounded finish

Ideally at 9-13 °C in a tulip shaped glass

Food/spirit pairing: As an aperitif, it accompanies seafood appetizers, small fishes and other food delicacies