



TSELEPOSWINERY

# Amalia Brut Vintage



**COMPOSITION**  
100% Moschofilero

**APPELLATION**  
Arcadia TO

**PRODUCTION**  
5,000 bottles

**HARVEST YIELD**  
8,000 kg/ha

## TECHNICAL NOTES

Made in the Methode Traditionelle. Spends three years on the lees.

Alcohol: 11.7%  
Acidity: 7.1 g/l  
pH: 3.0  
Dosage: 10g/l

## KTIMA TSELEPOS

Located in the region of Tegea, Arcadia in the Peloponnese, the estate's vineyards lie at an altitude of 750 meters and boast sandy clay soil. The vineyards' yield does not exceed 55 hl/ha. and the region's microclimate can be characterized as continental with cold winters and warm, dry summers.

## WINEMAKER

Giannis Tselepos studied oenology at the University of Dijon, and graduated in 1979. After working in several Burgundy wineries, he returned to Greece and settled in Mantinia, Arcadia in the Peloponnese working as a consultant and winemaker. He founded his own wine making company in 1989 and is currently its CEO.

## TASTING NOTES

An elegant sparkling wine with a light, yellow-green color and fine lively bubbles displaying intensity and duration. Aromas of dried rose petal, brioche and honey are lifted by a refreshing note of lemon zest.

## FOOD PAIRING

Cheese platter, raw shellfish and seafood. Also enjoyed as an aperitif or with a light mousse based dessert.

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