

TECH SHEET

Winery: PARPAROUSSIS WINERY-DISTILLERY

Brand name: PNEVMA GRAPE MARC SPIRIT SIDERITIS

Grape variety: SIDERITIS 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 Sideritis, is produced by the distillation of grape marc of Sideritis, a late harvest varietal that ripens after mid-October in Achaia region, Western Greece.

After fermentation, it is distilled in an alembic using a slow procedure, drop by drop, followed by a second distillation. This single varietal spirit reveals an elegant, complex and distinct taste and delicate aftertaste.

Flavor of the spirit: Fruity and Flower Aromas, chamomile, lemon flowers, multileveled, flower wealth, rounded finish.

Ideally at 9-13 $^{\circ}$ C in a tulip shaped glass.

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