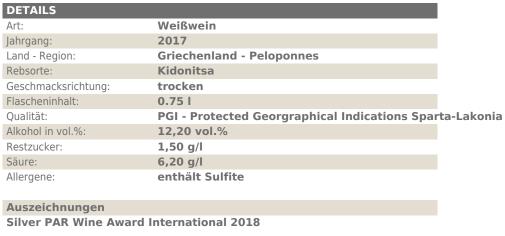


## **WEINPASS**

## **Kydonitsa**

**Weingut: Estate Theodorakakos** 



Weinbeschreibung
Bright blond-yellow colour with greenish shades. Initial taste of fruity flavours from

flavours that last.

# Speiseempfehlung

Served at 10-12  $^{\circ}$ C. It accompanies fried and grilled fish, shellfish, pasta with seafood or white sauces, dishes of Mediterranean cooking, rich aromatic cheese and salty cold meat.

yellow fruits (green quince, pear and citron), accompanied by hints of lemon tree flowers, acacia, eucalyptus and bracken. Body with lemon sourness, fruity and fine

### Vinifikation

6 hours of pre-fermentation soak at a low temperature and in an anaerobic environment, sorting of only the free run grape juice, static racking, low temperature of  $12^{\circ}$ C during fermentation process, maturation in the fine wine lees for 2 mon ...

## Weingutbeschreibung

At the heart of Laconia's lands, at the 17th kilometer on the national road from Sparta to Gytheio, direction Monemvassia and Mani, one can find the vineyard and winery of George Theodorakakos' family. From this area, according to tradition, nobles from Constantinople were being supplied with wine, via neighbouring Mystras. The fi rst vines were planted at the beginning of 20th Century, from grandfather Nicolas. Today, with over 300,000 sq. meters of private owned vineyard, George Theodorakakos continues to cultivate rare local wine varieties in a t ...

