



ROUVALIS

Chardonnay Single Vineyard "Koutsoura 6"

Technical information

Variety: 100% Chardonnay	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2023	Total Acidity: 5,7 g/L
Classification: PGI Slopes of Aigialeia	Alcohol: 12,0%	pH: 3,5

Vineyards

In the vineyards of Aigialeia, at an altitude of 850 meters and among many small plots, lies the selected vineyard "Koutsoura 6". Deeply rooted in this mountainous land, the old Chardonnay vines yield their most precious fruits, cultivated with manual care, organic farming, and low yields.

Winemaking

The wine has been fermented (both alcoholic and malolactic fermentation) and aged for 12 months sur lies in French oak barrels and for at least another 6 months after bottling in the winery's underground cellar, developing a noble version of the variety.

Tasting notes

Intense yellow color with golden hues and complex aromas of citrus fruits with hints of honey, hazelnut, mushrooms, and butter. On the palate, it develops a rich and radiant personality, with a fresh acidity that promises long aging and a refined, long-lasting aftertaste.

It pairs perfectly with dishes of deep flavor, white mushroom sauces, buttery risottos, seafood dishes, and strong cheeses. It is ideally served at a temperature of 10-12°C.