

## MUSCAT de SAMOS

<b>Country:</b>	Greece
<b>Region:</b>	Samos
<b>Appellation:</b>	Muscat de Samos
<b>Grapes:</b>	100 % Moscatel
<b>Alcohol degree:</b>	15 %
<b>Serve at:</b>	8-10 °C
<b>Serve with:</b>	as aperitif or dessert
<b>Description:</b>	<p>Excellent, yellow coloured Greek muscatel « vin doux » from the island Samos. A classic wine with a delightful sweetness and still a pleasant freshness. The production and the export of this wine is supervised by the Union of Vinicultural Cooperatives of Samos. The Greek island of Samos is situated on the eastside of the Aegean See and known for its muscatels like this MUSCAT DE SAMOS, which has already won several medals and awards. The wines of SAMOS are made of the moschato grape, known as the local, rather little muscat grape. They are mostly cultivated on the slopes of Mount Ampelos (1.144 m) at +/-900 m above sea level. The MUSCAT DE SAMOS is made of ripe muscat grapes with a high sugar content (221 gr/litre). Pure wine alcohol is added to the must, during the process of vinification just before the alcoholic fermentation takes off. This MUSCAT DE SAMOS is a fragrant sweet wine preserving the full aroma and the original sweetness of the grape from which it is derived.</p>

