

Balsamic Cream

with Mandarin

**Variety:** Agiorgitiko

Hand-picked and sorted, low-yield vineyard

Agiorgitiko is an ancient indigenous grape variety used for the production of fruity red wines with soft tannins.

Region: Agiorgitiko vines are cultivated exclusively within the limits of the Nemea region on the Peloponnese, where the wine PDO NEMEA is produced.

Mandarins: Fresh mandarins from the Greek variety of Chios Island.

Information: Sweet vinegar from Agiorgitiko boiled slowly with Petimezi - concentrated grape juice, until it becomes a thick, velvety cream. Shortly before the end, whole Chios mandarins are added to give to the final product its characteristic flavour and aroma. A natural, well-balanced sweet and sour balsamic cream, without any additives or preservatives.

Tasting notes: Deep brown colour with intense aromas of caramel and citrus fruits. Strong sweet and sour taste with notes of citrus and spices in the finish.

Ingredients: Concentrated grape juice*, Grape vinegar*, Mandarins*

*Product of organic farming

Free from: Vegan, Gluten Free, GMO Free

Shelf life: 24 months

Bottle content: 250ml

Packaging: Glass bottle Dorica
6 bottles per carton

Label Languages: English - Greek, English - USA
German - French, French - Dutch

Certification:

Organic certified according to Reg. (EC) 834/2007
USDA NOP, ISO 9001/2008, ISO 22000/2005



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