

# Clio THE WHITE MUSE



**WINE CATEGORY:** White dry

**GRAPE VARIETY:** 50% Assyrtiko, 25% Roditis, 25% Savatiano

**GRAPE ORIGINATION:** Muses Valley, on the mountain of Elikon in Central Greece

**INSPIRATION:** The 9 Muses who lived in Muses Valley

**CLIMATE:** The climate is characterized by mild, wet winters and dry summers, with long periods of sunshine.

**WINE CHARACTERISTICS:** Fresh and vibrant, with a nice crispy acidity, lemon, green apple and juicy finish.

**HARMONY:** Enjoy it with seafood, fish, lobster and crayfish, poultry or pork in white sauces and mild goat cheeses.

**VINEYARD:** The soil is fertile, with mixed composition ranging from sandy loam to clay loam thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while a small river called Permisos contribute to the existence of a mild continental climate.

**VINEYARD SLOPE:** The vineyards are located at an altitude between 450 and 550 m and have a slope between 3 and 7%

**VINE-GROWING:** We cultivate our vines according to the principles of integrated agriculture, which ensures protection for the environment, the consumer and the people working in the fields. Most of the varieties are planted in linear vineyards trained in double cordon royat. We plant all of our vines in densely planted rows, a technique which results in lower yields per vine and, therefore, higher quality grapes.

**AGEING:** Unoaked

**DURATION:** 2-4 years



Served Best at  
8-10° C



Alcohol 12%



Soil  
Sandy loam to clay loam



Vineyard Slope  
6%



Production / Stump  
1,9 kg/Stump

Winery // Askri Voiotias // 32002, T.: +30 22620 67290  
Distillery // Petra Voiotias // 32001, T.: +30 22680 22000  
Athens Office // T.: +30 2109601280  
[www.musesestate.com](http://www.musesestate.com) // [info@musesestate.com](mailto:info@musesestate.com)

Muses Estate

