

GARALIS

GARALIS 'TERRA AMBERA' LEMNOS MUSCAT OF ALEXANDRIA

LEMNOS • AEGEAN ISLANDS • GREECE • EUROPE

TECHNICAL DETAILS

The Estate

Terra Ambera refers to the orange sulphuric volcanic soil of Lemnos island, with an orange wine of organic Muscat of Alexandria.

Wine Making

Direct press, spontaneous fermentation with indigenous yeast for 5 days in stainless steel tank with mild temperature control at 21°C. Bottled with minuscule sulfites.

Food Suggestions

Pairs well with charcuterie, soft cheese, and pasta-based dishes.

TASTING NOTES

Organic and bush trained Muscat of Alexandria, macerated with its skins for 4 days, fermented with its native skins, and bottled without filtration / fining. Terra Ambera creates a unique balance between the volcanic soil expression of the Lemnos island, some oxidative notes from the oxygen exposure, and the wildly aromatic character of the variety.

Muscat grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Family-Owned
- ABV%: 13.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

