

# Monemvasia

Monemvasia is a grape variety full of unique characteristics. Not only is it primarily cultivated on the Cycladic island of Paros, far from the region its name suggests, but it is also the only Greek white grape variety featured in no fewer than three types of PDO wines: white and red dry wines (PDO Paros/ΠΟΠ Πάρος) and sweet wines (PDO Monemvasia-Malvasia/ΠΟΠ Μονεμβασιά - Malvasia and PDO Malvasia Paros/ΠΟΠ Malvasia Πάρος). Additionally, its use in the production of “Monemvasia-Malvasia” wines signifies the revival of “Malvasias oenos,” one of Greece’s most historically celebrated wines.

A true reflection of its terroir, Monemvasia offers an intriguing and delightful wine experience. While Monemvasia originates from Lakonia in the Peloponnese, it is now almost exclusively cultivated on Paros. On the island’s mountainous slopes, the variety is traditionally grown on stone terraces. Local winegrowers carefully address Monemvasia’s relatively low acidity and susceptibility to oxidation, making strategic choices during harvest and vinification.

In the winery, vintners employ specific techniques, such as pre-fermentation maceration, and take meticulous care to minimize oxygen exposure throughout the process. This precision has elevated Monemvasia’s quality, resulting in wines with abundant citrus and white-fleshed fruit notes, often accompanied by a subtle mineral character, medium body, and refreshing acidity.

For discerning wine enthusiasts seeking the unique terroir of the Aegean Islands while exploring beyond the well-known, Monemvasia offers a nearly untouched wine region. Those who choose to bring Monemvasia wines to their table will find a versatile companion, perfectly suited to pair with a wide range of dishes.

Type of wine – White

Wine style – Fresh and Unoaked

Food pairing – Seafood, Salads, Pasta, Cheeses, Spicy foods, Aperitif

Aromas & Flavors – Citrus, Stone and Green fruits, Spices

Body – Medium to Full

Acidity – Moderate

Ageing potential – Drink young

