

CLIO, THE MUSE
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WHITE DRY



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50% ASSYRTIKO, 25% RODITIS, 25% SAVATIANO



SERVED BEST
at 8-10° C



ALCOHOL
12.%



SOIL
Sandy loam to clay loam



VINEYARD SLOPE
6%



PRODUCTION / STUMP
1.9kg/stump

● WINE CATEGORY

White dry

● GRAPE VARIETY

50% Assyrtiko, 25% Roditis,
25% Savatiano

● GRAPE ORIGATION

Muses Valley, on the mountain of
Helicon in Central Greece.

● INSPIRATION

Clio, one of the Muses who lived
in Muses Valley.

● CLIMATE

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

● VINIFICATION

Cold skin contact for 6h at 8 °C
in an oxygen free environment
and then cold fermentation at
steady temperature at 18°C

● 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 characterized by
cold winters and warm summers,
while a small river called
Permisos contributes to the
existence of a mild continental
climate.

● VINEYARD SLOPE

The vineyards are located at an
altitude between 450 and 550m
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.

● AGING

Unoaked

● SUGGESTED DRINKING WINDOW

2-4 years

Vegan: YES • **Capsules:** PVC Free • **Closure:** Available both in DIAM and in Screw Cap
Bottle: 750ml • **Vintage First Release:** 2014 • **Bottles / Case:** 12 • **Bottles / Pallet:** 840
• **Cases / Row in pallet:** 14 / **Rows / Pallet:** 5

MUSES ESTATE



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