



APOSTAGMA

eau de vie parparoussis

A brandy of high class, unique aromas and complex characteristics.



Apostagma “eau de vie parparoussis” is made from the authentic Sideritis grape, a grape unique to Greece.

For the “Apostagma” eau de vie parparoussis we select in an early harvest of a late season grape, unripened Sideritis grapes that have high acidity and low sugar content to ensure a fermentation process that results in very clean aromas and unique characteristics.

This creates “Apostagma” eau de vie parparoussis with distinct fine secondary aromas (anthostomia) complexity and highly aromatic, distinct characteristics of excellent brandy.

The distillation is done in Amvix (Aramblie Charentais) in a single process in which we separate the beginning (head) and the ending (tail) of the distillation process and we keep only the middle distillation (the heart).

The aging process of 12 years in limousine barrels nurtures the complex aromas of the early harvested Sideritis grape.

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Chosen recently in Germany as an unbeatable Gift by Tagesspiegel newspaper.

“ BRANDY APOSTAGMA-INOU”

Unser liebster Grieche! Traubenbrand von der Rebsorte Sidiritis, zwölf Jahre im Barrique gereift, große Klasse. Fein, komplex, hocharomatisch. Muss sich hinter keinem Cognac verstecken, bestes Preis-Leistungs-Verhältnis. Da lächeln auch strenge EU-Kommissare. Spezialpreis für Griechen-Retter: Flasche (0,7 l) für 29,90 Euro.

<http://www.tagesspiegel.de/weltspiegel/essen-trinken/rettet-die-griechen/5442258.html>