



Chatzivaritis, Migma PetNat 2019

(90)

A collaboration of winemakers Chloe Chatzivaritis and Tobias Tullberg, Migma Pet Nat 2019 is a co-ferment of whole bunch pressed Malagousia and 36 hours skin macerated Muscat. The spontaneous fermentation follows the methode ancestrale principles. The back label states that nothing was added, only rigorously sorted grapes.

An absolute joy to sip the Migma PetNat is full of freshness, vivacity and floral and fruity aromas. Honeysuckle, lemon blossom, apricot and pear. The palate follows more complex with the skin contact Muscat adding depth and energy to the fruitiness of Malagousia. Well done Chloe and Tobias for one more time.

Producer
Chatzivaritis

Region

- Northern Greece

Color / Type

- 'Natural'

Variety

Malagousia, Muscat

Vintage

- 2019

Date Tasted

Aug 2020

When to Drink

2020-2022

Average Price

€16.40

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Links

[1] <https://www.karakasis.mw/policy>