



AOPSI

DRY WHITE WINE

VARIETAL COMPOSITION



ASSYRTIKO 50%, SAVATIANO 50%

PGI



Αττική

VOL



12,5%

VINEYARD'S LOCATION



Vineyards of Keratea, location Olympos and Skinti Marthi

ALTITUDE



250-350m

FLAVOUR PROFILE

EYE



Bright lemon colour.

NOSE



A complex aromatic character where the notes of peach, pear and citrus fruit coexist with flavours of white spring flowers and chamomile in a background of vanilla, tobacco, chocolate and mint.

MOUTH



Full-bodied balanced by the edgy character, complex flavour palette similar to the aromatic profile with an unexpected long aftertaste.

SERVING



Temperature of 12 °C, in medium-sized glass

AGING IN THE CELLAR



1-5 years

FOOD PAIRINGS

Accompanies white meat such as fried rabbit, turkey meatballs braised chicken with fennel and leeks, pesto spaghetti, stuffed courgette flowers, fried rice, chicken noodles, flounder with butter sauce, red-mullet with rosemary, legume salads and green salads, goat cheese.

VINIFICATION

The grapes are hand-picked based on their ripeness and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 6 hours at 10 °C. Static settling and fermentation with cultured yeasts at controlled temperature (16 °C) in small stainless steel tanks. Malolactic fermentation 50% in French oak barrels. The wine is left on the lees for four months with frequent stir.

AWARDS

Silver - BALKANS INTERNATIONAL WINE COMPETITION 2013

Gold - BALKANS INTERNATIONAL WINE COMPETITION 2012

