



SUNDAY

NATURALLY SWEET WHITE WINE

VARIETAL COMPOSITION



SAVVATIANO 85%, AIDANI 15%

VOL



12%

VINEYARD'S LOCATION



Vineyards of Metochi and the wider region of Keratea

ALTITUDE



200-350m

FLAVOUR PROFILE

EYE



Bright lemon colour

NOSE



Intense floral elements combined with fresh peaches, apricots and some hints of fennel and basil.

MOUTH



Acidity that balances pleasantly with the sweetness left by the residual sugar. Delicate, light, tasty with good length.

SERVING



Temperature of 6-8 °C, in small-sized "port" glass

AGING IN THE CELLAR



1-4 years

FOOD PAIRINGS

Mille-feuille with vanilla cream, fruit tarts such as lemon or apple, cheesecake, crème brûlée, pavlova, cream dessert triangles, orange cake with vanilla ice cream.

VINIFICATION

The grapes are hand-picked and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Dehydrating the grapes for 6 days in the shade. Pressing for many hours, static settling and fermentation in Amphora with cultured yeasts at controlled temperature (18 °C). After fermentation the wine is left on the lees for three months in small stainless steel tanks with frequent stir.

AWARDS

Silver - BALKANS INTERNATIONAL WINE COMPETITION 2015

