












ΡΕΤΣΙΝΑ

ΟΝΟΜΑΣΙΑ ΚΑΤΑ ΠΑΡΑΔΟΣΗ

VARIETAL COMPOSITION		100% RETSINA
VOL		12%
VINEYARD'S LOCATION		Municipality of Keratea
ALTITUDE		250-350m
FLAVOUR PROFILE		
EYE		Bright lemon colour with greenish highlights.
NOSE		Aromas of peach, mastic, mango and lemon along with white flowers and herbs.
MOUTH		The flavours continue with the same intensity on the palate balancing with refreshing acidity. Fruity, herbaceous and long aftertaste .
SERVING		Temperature of 9-11 °C
AGING IN THE CELLAR		Best savoured fresh

FOOD PAIRINGS

Accompanies fried seafood, crispy shrimps in kataifi crust, marinated fish like tuna, salmon, anchovies, Japanese sashimi, carpaccio, cheese croquettes, stuffed grape leaves dolmas and dishes based on garlic.

VINIFICATION

The grapes are hand-picked based 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 the addition of pine resin at controlled temperature (16 °C) in small stainless steel tanks. After fermentation the wine is left on the lees for three months with frequent stir.

