





Category: Protected Geographical Indication Cyclades

Varieties: Katsano 85% - Gaidouria 15%

**Vineyard:**Katsano and Gaidouria are two very rare varieties, covering less than 1% percent of the vineyard. Sourced from estate owned vineyards at Megalochori and

Akrotiri. The vines are older than 30 years old.

**Winemaking:** Pre-fermentation cold soak for 4-6 hours followed by classic white vinification. Fermentation in stainless steel tanks unded controlled temperature and maturation with the lees for 4 months.

**Tasting notes:** Delicate aromas of white flowers, stone fruits such as peach and tropical fruits such as pineapple accompany the refreshing taste of this wine. Mineral aromas are expressed through aging. Medium body with medium acidity and fruity aftertaste.

Food pairings: Salads, seafood, fish, pasta with mild

sauces

**Ageing potential:** 3-5 years **Production:** 1.300 bottles

## **Technical Information**

Harvest Date	11-12/8/2019
<b>Bottling Date</b>	27/1/2020
Alc.	13.2
Acidity (g/L tartaric acid)	6.0
Volatile acidity (g/L acetic acid)	0.34
Free SO2 (mg/L)	
Total SO2 (mg/L)	
Res. sugars (g/L)	1.76
pН	3.2
Cork	DIAM 2

