





Category: Protected Geographical Indication Cyclades

Varieties: Assyrtiko 60% - Monemvasia 40%

Vineyard: Assyrtiko grapes are sourced from young planted vines younger than 30 years old from our vineyards in Megalochori, while Monemvasia grapes are

sourced from Paros island.

Winemaking: Classic white vinification. Fermentation in stainless steel tanks under controlled temperatures and maturation with the lees for 3 months.

Tasting notes: Aromas of green apple, citrus and white flowers. Medium body with medium acidity and refreshing aftertaste.

Food pairings: Salads, pasta, fish, or by the glass

Ageing potential: 2-3 years **Production:** 7.000 bottles

Technical Information

Harvest Date	19-28/8/2020
Bottling Date	4/8/2021
Alc.	13.4
Acidity (g/L tartaric acid)	5.0
Volatile acidity (g/L acetic acid)	0.43
Free SO2 (mg/L)	29
Total SO2 (mg/L)	125
Res. sugars (g/L)	1.77
pН	3.36
Cork	DIAM 2

