



**NOEMVRIS**  
**PGI ARCADIA | 100% Moschofilero**  
**Off-Dry White Wine**



**Origin of grapes:** A part of a single plot is selected for a late harvest approach. The grapes are picked at the mid-November (Noemvris in Greek) in an advanced stage of ripeness, over a month later than the main harvest, aiming to express a different varietal character. This single plot is located at an altitude of 670m upon loamy and sandy loamy soil.

**Vinification:** Classic white vinification in stainless steel tank is conducted after whole bunch pressing. The temperature is maintained controlled at 16-18°C in order to express the varietal character. Sur lie aging and occasional lees stirring for 14 months before bottling in order to develop the mouthfeel and the special aromatic profile. Some residual sugars are occurring naturally at the end of fermentation due to the cold environmental conditions and fermentative status.

**Description:** Straw yellow colour with grayish and green hues. Aromatic complexity beyond the classic profile of the variety. Spearmint notes, pear jam, quince paste together with spicy notes as ginger and exotic flavors. Juicy, floral mouthfeel following the aromatic palette of the nose with quince, pineapple, jasmine and lychee. Nice concentration and balance between the vibrant acidity and the long sweet finish.

**Ageing potential:** up to 7-8 years

**Best served** at 10-12 °C. Due to its juicy, fragrant and sweet character is ideal for fans of sophisticated pairings. Combines nicely with Asian cuisine, raw fish preparations, dishes with sweet and sour sauces or dry fruits and even with light cheeses.

**Technical details** of Vintage 2020:

**Alcohol (%by vol)** 13.5%

**Residual sugars (g/l)** 10.4

**pH** 3.07

**Total titrable acidity (g/l tartaric acid)** 6.41

**Total SO2 (ppm)** 102