



Type of wine: White dry

Vintage: 2022

Protected Geographical Indication

Varietal composition: 100% Assyrtiko

Vineyards: (Area) Ancient Nemea

Dominant soil type: Calcareous clay

Harvest date: Middle of September

Winemaking : Low pressure, long press cycles on pneumatic presses of whole-cluster grapes. Pre-fermentation battonage for 1 week . Alcoholic fermentation is carried out using indigenous yeasts under controlled temperature conditions (16-18°C. Maturation on steel tank (50%), on concrete egg (30%) and on French oak barrels 228 lt. (20%) on its (fine) lees for 10 months.

Colour: Lemon-light yellow color.

Nose: Peach, apricot, white flowers, chamomile, toast, wet stone.

Taste: Rich and full body in the mouth with sharp acidity and long creamy and mineral aftertaste.

Ageing potential: 5-7 years.

Ideal food combination: White meat and fish. Best served at 13-14 ° C

Organoleptic characteristics:

Alcohol:	13,7%
Total acidity:	6,3 g/l tartaric acid
pH:	3,04
Res. sugars:	0,09 g/lt
Volatile Acidity:	0,20 g/lt
SO₂ free	34 ppm
SO₂ total	85 ppm