

Product	Seiradi White
Category	Protected Designation of Origin, Paros
Vintage	2023
Grape varietal composition	Monemvassia 100%

Chemical Data

Alc by Vol.	12.8
Total Acidity (g/l of Tartaric acid)	5.5
Residual Sugars (gr/l)	2.1
pH	3.31
S02 free (mg/l)	27
S02 total (mg/l)	109
Malo-Lactic Fermentation	NO

Management of Raw Material

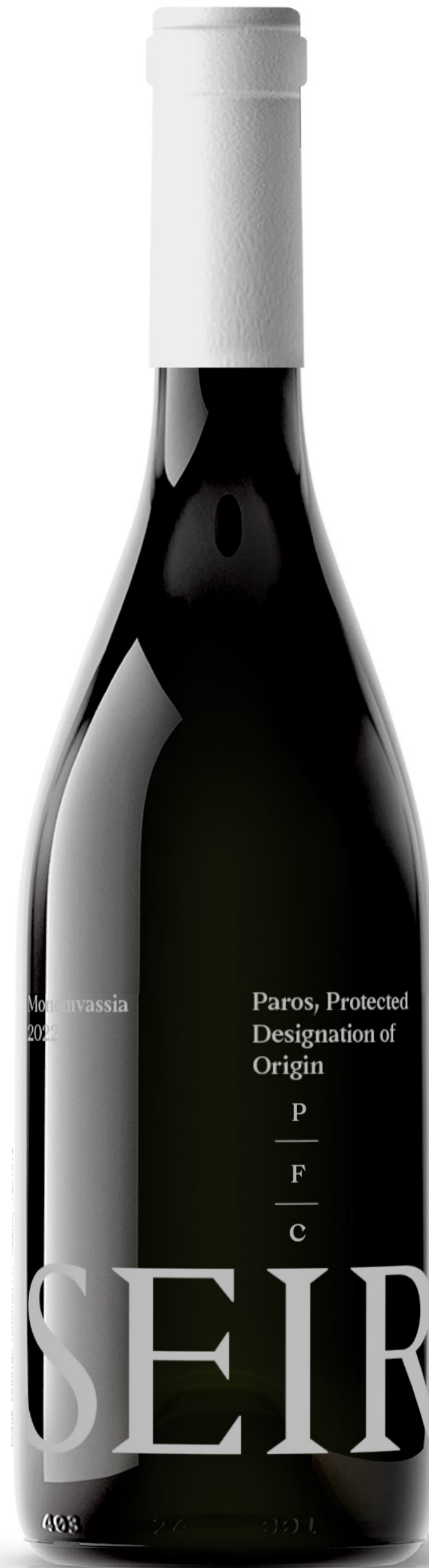
Date of Harvest	10.8.23 - 28.8.23
Yield(Hl/Ha)	49.50
Pre-Fermentation Maceration	NO
Inoculated Yeasts	YES
Duration of Alcoholic Fermentation	20 DAYS

Bottling

Filtration	YES
Bottle Gross Weight	1.3 Kgs
Bottle Format	0.75 L
Type of Closure	AMORIM XPURE 45x24

Diets & Allergens

Vegeterian	YES
Vegan	YES
Fish or Fish Products	NO
Crustaceans or Shellfish	NO
Molluscs	NO
Milk or Milk Products	NO
Nuts-please state eg Almonds/Hazelnuts	NO
Peanuts	NO
Sesame Seed or Sesame Seed Products	NO
Celery/Celeriac Products	NO
Mustard or Mustard Products	NO
Eggs/Egg Derivatives	NO
Loupin Flour/Lupin Products	NO
Gluten or Gluten Products	NO
Wheat(such as Spelt, Khorasan wheat/Kamut)	NO
Rye	NO
Barley	NO
Oats	NO
Soya	NO



Vinification: Juice recovery in an antioxidant environment, controlled must turbidity, fermentation temperature 14oC

Aging: Stirring the lees (battonage) once a week for three months in a stainless-steel tank

Ideal consumption window: 1-3 years