

## SANTA THECLA WHITE 2023

**GRAPE VARIETY** Main varieties: Asyrtiko, Serifiotiko, Aidani, and then Psarosyriko, Tsampato Mavro & Aspro, Koundoura, Platyrako.

**VINEYARD LOCATION** Serifos island, Cyclades, Greece, altitude 350-500m.

**AGE OF GRAPEVINES** Own rooted prephylloxera vines estimated between 60-130 years old, trained in the traditional low – lying system (octopus) and young vines Asyrtiko and Aidani planted on the same slopes

**GRAPE HARVEST** Manual harvest between 15-16 September 2023. Grapes carried by hand and donkeys from the steep 35-50 degrees terraces to the closest road.

**YIELD** 3000 kg grapes / Ha

**ALC FERMENTATION** In temperature-controlled stainless steel tanks by using the best and most neutral natural yeasts – 12,5%Alc

**AGEING** In stainless steel vats with battonage of the fine lees for 7 months

**PRODUCTION** 2014 bottles for vintage 2023

Color: pale straw yellow with green tinges

Nose: delicate, mineral, with aromas of white fruits, pear, Cycladic herbs

Flavour: Balanced acidity and alcohol, fresh, wet stone, salty.

**PAIRING** Fish, seafood, poultry, white meat, salads and young or mid-aged cheese. Service temperature: 8-10°C.

