



KIR·YIANNI

TESSERIS LIMNES 2014



Name: TESSERIS LIMNES 2014

Type: Dry white

Category: PGI Florina

Origin: Selected blocks of the Samaropetra, Palpo and Droumo vineyards

Varieties: Chardonnay 60% and Gewurztraminer 40%

Cellaring: 50% of the Chardonnay age for 8 months in new French oak barriques

Aging potential: 3-5 years

Character: Round, with an oily texture, balanced acidity and flavor density. A harmonious combination of all the typical characteristics of the two varieties, thanks to the mountainous terroir of NW Greece.

Packaging: 750 ml, 1500 ml

Vineyard

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude (600m) and the poor sandy soils of the area lead to low vineyard yields (up to 7000kg/ha for the Chardonnay and 6000kg/ha for the Gewürztraminer) and slow ripening that results in a rare aromatic intensity especially for white grape varieties. Thanks to the four surrounding lakes that act as a buffer zone, the vines experience more temperate weather conditions than expected in this continental climate.

Vinification

Both the Chardonnay and the Gewürztraminer are cold soaked in order to maximize the extraction of aroma precursors into the must. 50% of the Chardonnay ferments in 225-liter, new French oak barriques, where it will stay for another 8 months for maturation. During all this time, the wine is stirred on its lees, gaining volume, complexity and an oily texture. The rest of the wine ferments in stainless steel tanks and is stirred on fine lees for months until the final blending. Part of the Chardonnay undergoes malolactic fermentation in the barrel, which gives the wine a softer acidity, and a buttery, nutty character.

Technical analysis

Alcoholic volume: 12.5 %

Total acidity: 5.1 g/lit

Active acidity (pH): 3.36

Residual sugar: 1.7 g/lit

Winemaker notes

Seductive notes of honeysuckle and white flowers from the Gewürztraminer on a background of apricot and peach aromas from the Chardonnay. The relatively lower alcohol lets the oaky flavors shine through, while the refreshing acidity balances with the rich body and underpins the lingering aftertaste of the wine.

