



## PARANGA WHITE

**Varieties:** 80% Roditis, 20% Malagousia

**Harvest:** 2017

**Type:** Dry White

**Category:** P.G.I. Macedonia

**Origin:** Selected vineyards of the area of Agios Panteleimon, in the PDO zone of Amyndeon, North-western Greece

**Aging Potential:** 2-3 years

**Cellaring:** 3-5 months in stainless steel tanks

**Technical Analysis:** Alc. 12,5%, Total Acidity: 4,7 g/l, pH 3,40, Residual Sugars: 2,6 g/l

### » • HARVEST 2017

Amyndeon had a heavy winter with very low temperatures. April had very low temperatures as well and in May we had some hail, which damaged some plants - production therefore was lower than usual. Summer however was very dry and warm and the abundance of rain helped us get earlier ripening and very healthy crop. 2017 will be a very aromatic year for the Amyndeon whites. Xinomavro too, is expected to give excellent results.

### » • CHARACTER

Intense but refined muscat aromas of jasmine, white peach and apricot, typical of a high-quality Malagousia, are pleasantly balanced by the freshness of a mountainous Roditis adding a crispy acidity and zest to the final blend. The lingering fruity aftertaste underpins the intense flavor and highlights a wine with an enchanting character.

### » • VINEYARD

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amyndeon Appellation in Northwestern Greece. The vineyard's mean yield does not exceed 40 hl/ha. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the creation of a mild continental climate.

### » • VINIFICATION

After a period of cold soak, which increases the extraction of more intense aromas from the skin of the grapes, the must is clarified through static debourbage, before it is inoculated with selected yeasts demonstrating the aromatic character of the grapes. Batonnage is applied in inox tanks for a period of 3-5 months, with the aim to add volume and complexity to the wine.