



SAMAROPETRA ESTATE GROWN

Variety: 100% Sauvignon Blanc

Vintage: 2017

Type: Dry White

Category: PGI Florina

Origin: Samaropetra Vineyard, Ag. Panteleion, Florina

Estate Grown: 100%

Cellaring: Batonnage in stainless steel tank for 2-4 months

Aging Potential: 2-3 years

Analysis: Alc. 13% Volatile Acidity: 0,31 g/l

Total Acidity: 5,3 g/l **pH** 3,28 **Residual Sugars:** 1,8 g/l

» • CHARACTER

The nose is dominated by aromas of kiwi, passionfruit and citrus, typical of a green Sauvignon Blanc with a refreshing character. Long last taste with crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste. Balanced, exuberant, and easy to drink with salads and seafood or on its own as a refreshing aperitif.

» • 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 (about 60 hl/ha) 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. Those with high canopy and drip irrigation that give good ripeness and balance between alcohol, acidity and intense aromas, and those with low canopy that are head-pruned at low height and dry-farmed and give lower yields, later harvest dates, and high acidity with big mouthfeel.

» • VINIFICATION

The entire quantity of the Sauvignon Blanc grapes that come from irrigated vineyards go through a period of cold soak, in order to maximize the extraction of aroma precursors into the must. Fermentation takes place at temperature ranges from 16 to 18°C in stainless steel tanks. After fermentation, 2-4 months of enzyme-aided batonnage on the lees shape the final fatty character of the wine.