

TARSANAS



Vintage: 2017
Type: Dry White Wine
Category: PGI Florina
Origin: Samaropetra Vineyard, Amyndeon, Florina
Variety: 100% Assyrtiko
Estate Grown: 100% / Single Vineyard
Cellaring: Fermentation and maturation for 8 months in new French oak barrels
Aging Potential: 8-10 years
Analytic Characteristics:
Alcohol: 14,0%, **Volatile Acidity:** 0,40 g/L, **pH:** 3,13,
Total Acidity: 6,3 g/L, **Residual Sugars:** 1,9 g/L

» • VINEYARD

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude of the vineyard (700m) 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.

» • VINIFICATION

The grapes are picked at a high level of ripeness. Once at the winery, the fruit passes through a stage of pre-fermentation cold soak, a process that helps the extraction of more aromatic compounds from the skins and contributes to the creation of intensely wines. After settling, the must is inoculated with selected yeasts for the onset of fermentation, which is carried out in new 228-lt oak barrels. After the end of the fermentation, the wine remains in the barrels to mature for 8 months. The frequent batonnage is applied during the whole maturation period helps to shape the rich character of the final wine.

» • CHARACTER

The wine has intense yellow color while the nose is dominated by aromas of apple, pear and citrus fruits. On the palate, the cold climate adds structure, crispness, with a little touch of salt, while the refreshing acidity is supported by the soft aromas of the wood. Tarsanas can be paired with dishes of Mediterranean cuisine based on fish and seafood, green salads and Japanese cuisine.