

## TESSERIS LIMNES



**Variety:** Chardonnay 60%, Gewürztraminer 40%

**Vintage:** 2020

**Type:** Dry White

**Category:** PGI Florina

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

**Cellaring:** 50% of the Chardonnay ages for 6 months in new French oak barriques

**Aging Potential:** 2-4 years

**Analytic Characteristics:**

**Alcohol:** 13,5% **Volatile acidity:** 0,44 g/l **Total acidity:** 4,9 g/l

**Active acidity (pH):** 3,49 **Residual sugar:** 1,6 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 (700m) 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 6 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. 50% of the Chardonnay ages for 6 months in new French oak casks.

### » • CHARACTER

Intense aromas of rose petals, peach, apricot and lychee, are overlaid with notes of vanilla and tobacco from Chardonnay's 6 months maturation in oak, balance with the crunchy acidity in a great combination of these varieties. Pairing wonderfully with green salads with souse of citrus, fish, chicken and yellow cheeses.