

SAMAROPETRA



Variety: SAUVIGNON BLANC 100%

Vintage: 2023

Type: Dry White / Vegan

Classification: PGI Florina

Aging Potential: 2-3 years

Technical Analysis:

Alcohol (ABV): 13.5%

pH: 3.38

Total acidity (TA): 5.3 g/Lt,

Residual sugar (RS): 1.6 g/Lt

VINEYARD

From selected vine parcels grown at Agios Panteleimon at the area of Samaropetra in Amyndeon. Clemently continental climate with cold winters and mild summers benefited by the north wind that blows steadily in the area the neighboring lakes that serve as thermal reservoirs. As a result mild midday temperatures in summer and a significant temperature difference between day and night are maintained. These conditions combined with the sandy soils and the 600-700m altitude, Sauvignon Blanc finds an ideal "home". The grapes are characterized by intense aromatic profile and high acidity.

Harvest: By hand, it started on 3 September 2023.

WINEMAKING

The Strict grape sorting on conveyor belt. Skin contact at controlled temperature. Fermentation in stainless steel tank at 16 - 18o C. The wine stays on the lees for up to 4 months, while periodic mild stirring(batonnage) takes place.

TASTING NOTE

Lemon color with green highlights. Intense nose, strong character, with typical aromas of the variety such as herbal, floral and citrus notes. On the palate, vibrant crisp acidity, rich structure and long finish. Great choice to drink as an aperitif and a delicious pairing with fresh fish, seafood, Asian cuisine, white meats, asparagus.