

PARANGA FLOWERS



Variety: XINOMAVRO 80%, SYRAH 20%

Vintage: 2023

Type: Demi-Sec-Rosé / Vegan

Classification: PGI Macedonia

Technical Analysis:

Alcohol (ABV): 11.5%

Total acidity (TA): 5.1 g/l

pH: 3.48

Residual sugar (RS): 11.7 g/l

VINEYARD

Two grape varieties form the basis of this wine - Xinomavro and Syrah. A combination of varieties that imparts aromas of stone fruits and floral notes. The grapes are carefully selected from chosen vineyards of collaborating vine growers in Northern Greece. The climate of the wider region, with significant temperature difference between day and night, as well as the variety in morphology with a combination of mountainous terrain and humid elements (proximity to the sea and/or lakes, rivers), create excellent conditions for viticulture..

WINEMAKING

Pre-fermentation maceration on destemmed grapes at a temperature of 12°C for 1-2 days. Fermentation in stainless steel tanks at temperatures of 17-21°C. To balance the high acidity of Xinomavro, batonnage of the light lees is carried out for 3 months, twice a week.

TASTING NOTE

Ruby color .Delicate aromatic character on the nose, with aromas of white flesh peach blending with subtle notes of white flowers, while on the palate the refreshing acidity balances with the discreet sweetness, offering the wine a rich body and a prolonged aromatic, mildly sweet aftertaste. An ideal wine for an aperitif but also with a characteristic flexibility in unlimited gastronomic pairings. Perfect for a gathering with friends, for a family table, for a glass on our night out.