

XINOMAVRO SPARKLING NV

Varieties: Xinomavro (85%) - Chardonnay (15%)
Type: Brut white sparkling wine / Blanc De Sable
Appellation: Wine of Greece
Distinction: Sakura Awards 2024 / Gold



VINEYARD

Both varieties are hand-harvested from selected vine parcels at Agios Panteleimonas, in the region of Florina, Northern Greece. Located at a stunning plateau that reaches 600+ meters above sea level, surrounded by lakes and mountainous landscape, the vines are grown on mostly poor sandy soils with mild continental climate and notable temperature difference between day and night. Ideal conditions for both varieties -the red native Xinomavro and the white Chardonnay- to express their quality features with finesse maintaining at the same time a characterful backbone.

WINEMAKING

High acidity, lower sugars, and phenolic ripeness, those are the criteria for selecting the varieties for this sparkling blend. Pre-cooling of the grapes at 11-14 °C before pressing. The fermented base wine is transferred to a pressured tank for the second fermentation where it stays in contact with its lees for 5 months. The sparkling wine stays for 5 more months in the bottle before its release.

Alcohol by volume (ABV): 12%	Total acidity (TA): 5.2 gr/lt
pH: 3.39	Residual sugars (RS): 12 gr/lt

TASTING NOTE

Clear lemon color. Lively foam with persistent bubbles. Fruit-forward nose with aromas of red berries and citrus, as well as notes of white-fleshed stone fruits and orange blossoms. Fresh and crisp on the mouth with a creamy touch and subtle hints of nuts and honeydew. Refreshing finish.

A perfect glass of bubbles for any occasion. Its dry style offers flexibility in pairing with finger foods, salty snacks, fried appetizers, even light creamy desserts.