

XINOMAVRO SPARKLING BRUT



Category: Sparkling Wine

Origin: Selected vineyards from Amyndeon PDO area, NW Greece

Varieties: Xinomavro 85%, Chardonnay 15%

Cellaring: The base wine stays with its lees for 5 months

Aging Potential: 2-3 years

TECHNICAL ANALYSIS

Alcoholi volume: 12,0 % **Volatile acidity:** 0,33 g/lit

Total acidity: 4,6 g/lit **Active acidity (pH):** 3,41

Residual sugar: 10,0 g/lit

» • VINEYARD

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude (600m) and the poor sandy soils of the area lead to the production of wines displaying finesse and a rare aromatic character. The four surrounding lakes that act as a buffer create perfect weather conditions for the cultivation of Xinomavro, more temperate than expected in this continental climate. The grapes for Xinomavro Sparkling Brut, are suitable for the production of sparkling wine, taking into account factors such as alcohol potential and acidity.

» • VINIFICATION

The must is composed entirely of grapes carefully selected during the harvest on the basis of their content in sugars, phenol and acidity. After delivery at the winery, and before the press, the grapes are chilled at 11-14 °C. Three pressings take place, of which the second one is used for the production of Xinomavro Sparkling. The first fermentation is carried out using the traditional method. Then the wine is transferred to the tanks for the second fermentation, during which the bubbles are formed. The wine will stay on its lees for 5 months and then for 5 additional months in the bottle.

» • CHARACTER

Excellent match to finger food served at a party, it can also be enjoyed on its own, as an aperitif or dessert. A vivid mousse composed of small-sized bubbles enhances the aromatic character of the wine. Floral notes from Xinomavro and Chardonnay make up a complex aromatic character, balanced by the wine's freshness and highlighted by its lingering finish.