



DROUMO Single Block 2024

Variety: Sauvignon Blanc (100%)
Type: Dry white wine / Vegan certified
Appellation: PGI Florina



VINEYARD: ABOUT THE BLOCK

‘Droumo’ is located at Agios Panteleimonas, in the region of Amyndeon, at an altitude of 700+ meters, close to lake ‘Petron’. The planting of Sauvignon Blanc at Block #6 has been among the very first for the specific variety in the broader area of Florina.

Planting year: 1989	Exposure: NW
Pruning system: Double royat	Planting density (plans/ha): 4,000
Slope: >4%	Soil pH: 8.4
Soil: : Loam sandy	

2024: THE VINTAGE BRIEFLY

On the warmest year -throughout the growing season- recorded in the area, the age of the vines was a crucial component. Counting 35 years from its planting at the selected block at “Droumo”, the outstanding consistency in delivering grapes of highest quality features had been proving the full adjustment of Sauvignon Blanc. Together with the systematic, hands-on work in the vineyard and the insightful decision making in terms of adapting targeted viticulture practices, the variety and the vineyard overcame the demanding xerothermic conditions of the year. The result was a lower, yet quality production.

Harvest: Based on the aromatic ripeness and taking advantage of the milder conditions in August, we decided to proceed to the earliest harvest recorded for the variety and for the specific block. It took place on 18 August 2024. The yield reached 8,000 grapes per hectare.

WINEMAKING

Strict grape selection on a sorting table. Pre-fermentation cold maceration at 10°C for 2 days. Fermentation in stainless steel tanks at low temperatures (15-18°C). The wine stays in contact with the fine lees for 6 months, with gentle periodic stirring (bâtonnage).

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 6.5 gr/lt
pH: 3.26	Residual sugars (RS): 0.9 gr/lt

TASTING NOTE

Pale lemon with green highlights. The nose is intense and layered, showcasing the varietal expression on the terroir of Amyndeon, with aromas of green bell pepper, freshly cut grass, white peach and mango. On the palate, the vibrant acidity adds vigor to the rich, creamy mouthfeel offering a remarkable balance to the wine. Long, persistent finish.