



SAMAROPETRA 2023

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



VINEYARD

From selected vine parcels from Agios Panteleimonas in Florina, Northern Greece, at the broader area of the 'Samaropetra' vineyard. The climate is on the continental side with cool winters and mild summers, the contribution of the trademark local north wind and the neighboring lakes that help stabilizing the surrounding air temperatures all year round. Therefore, mild noon temperatures in summer and a notable diurnal range are maintained during the ripening season. The meso-climate, together with the sandy soils and the high altitude (600-700 meters above sea level), offers quite ideal conditions for Sauvignon Blanc to thrive in terms of aromatics and crispness.

2023: THE VINTAGE BRIEFLY

A year that started with an atypical warm and dry winter, followed by rain and cooler than standard temperatures almost throughout spring and the month of June. The conditions demanded vigilance in the vineyard and, in some cases, speedup of practices like shoot thinning to enhance aeration and sun exposure of the plants. Since mid-summer, conditions got back to standard contributing to the full ripening of Sauvignon Blanc. The hand-picked harvest began on 3 September 2023.

WINEMAKING

Rigorous selection on conveyor belt. Cold soaking, Fermentation in stainless steel tanks at temperatures between 16-18°C. Maturation in contact with fine lees for up to 4 months with mild stirring (batonnage) from time to time.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 5.6 gr/lt
pH: 3.38	Residual sugars (RS): 1.6 gr/lt

TASTING NOTE

Bright lemon green color. Typical of the variety nose with freshness and green aromas like green pepper, asparagus, and freshly mown lawn grass; Notes of white blossom, peach, and citrus follow. The mouthfeel is fleshy with a refreshing, balancing crispness. Long finish.