

SAMAROPETRA 2024

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 stabilize 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 soil 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.

2024: THE VINTAGE BRIEFLY

On the warmest year ever recorded in the region, with higher average temperatures throughout the growing season, the consistent, systematic work in the vineyard, the vigilance in monitoring weather data, and the informed decision on the best time to harvest each variety were key. For Sauvignon Blanc, based on the barometer of aromas and acidity level, harvest begun on 12 August 2024, almost 2 weeks earlier than standard in the area.

WINEMAKING

Rigorous selection of the grapes both during harvest and on a sorting table upon their arrival at the winery. Pre-fermentation maceration. Fermentation in stainless steel tanks at 16-18°C. The wine stays in contact with its fine lees for approximately 4 months, with periodic, gentle stirring (bâtonnage) in the meantime.

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| Alcohol by volume (ABV): 13.5% | Total acidity (TA): 5.4 gr/lt |
| pH: 3.48 | Residual sugars (RS): 0.9 gr/lt |

TASTING NOTE

Bright lemon-green color. Green aromas -green bell pepper, asparagus, freshly cut grass- on the nose, typical of the variety. Notes of white flowers, peaches and citrus in the background. The mouth is full yet crisp thanks to the vibrant, balancing acidity. Persistent finish.