

## TESSERIS LIMNES 2023

Variety: Chardonnay (60%) – Gewürztraminer (40%)  
Type: Dry white wine/ Vegan certified  
Appellation: PGI Florina



### VINEYARD

From selected vine parcels, both privately owned and collaborative, scattered around the village of Agios Panteleimonas, in Florina, the cooler wine region of Greece situated in the northwestern part of Macedonia. The conditions met in this high-altitude plateau that reaches 600 meters altitude are continental-ish in terms of weather, with cool and often snowy winters, mild summers, and notable diurnal temperature variation. The mountainous surroundings and the beneficial impact of the neighboring lakes render the poor sandy soils of the vineyards ideal for growing white varieties as well -both native and international- bringing out their quality features (aromas, acidity, structure).

### 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 returned to standard, leading to a great handpicked harvest first for Chardonnay and a few days later for Gewürztraminer; Both varieties benefited greatly from the heat and dry conditions during the ripening season.

### WINEMAKING

Strict grape sorting on conveyor belt for each variety separately. Skin contact in low temperatures. The fermentation of Chardonnay took place in a combination of stainless steel tanks (50%) and new 225 lt-French oak (50%), with mild lees stirring for 6 months, while part of the oaked fermented quantity underwent malolactic fermentation as well. On the other hand, Gewürztraminer was fermented solely in stainless steel tanks with occasional lees stirring for 6 months. The final blend was made before bottling.

|                                |                                 |
|--------------------------------|---------------------------------|
| Alcohol by volume (ABV): 13.5% | Total acidity (TA): 4.8 gr/lt   |
| pH: 3.50                       | Residual sugars (RS): 1.0 gr/lt |

### TASTING NOTE

Bright lemon color. Intense nose with aromas of rose, orange blossom, peach, and lychee fruit that roll into the palate. The rich, layered mouthfeel with the vanilla notes is beautifully balanced by the vibrant acidity that adds nerve and crispness. Lingering aftertaste.