

TESSERIS LIMNES 2024

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).

2024: THE VINTAGE BRIEFLY

On the warmest year ever recorded in the region, 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 crucial components. We started harvesting Gewürztraminer on 14 August and Chardonnay two days later (16th).

WINEMAKING

Pre fermentation maceration in low temperatures. The fermentation of Chardonnay took place in a combination of stainless steel tanks (50%) and the remaining 50% in 225lt-French oak barrels (2nd and 3rd use), 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 two varieties are then blended.

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 roses, orange blossoms, peaches, and lychee fruits that roll into the palate. The mouthfeel, complemented by subtle vanilla notes, is beautifully balanced and crisp thanks to the vibrant acidity. Fruity, quite persistent aftertaste.