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 at low temperatures for both varieties. Chardonnay was fermented in a combination (50%-50%) of stainless steel tanks and 225 lt French oak barrels (2nd and 3rd use), while Gewürztraminer solely in stainless steel tanks. All parts stayed in contact with their fine lees with occasional, mild stirring (batonnage) for a period of 6 months. The blend of the two varieties followed.

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 crip thanks to the vibrant acidity. Fruity, quite persistent aftertaste.