



## Lefko Lino

\*Lefka liná: the small whitewashed cottages that punctuate the winemaking landscape of Aigialeia (Peloponnese, Greece).

### Technical Information

|  |                             |                               |
|--|-----------------------------|-------------------------------|
| <b>Variety:</b> 100% Riesling                  | <b>Type:</b> Dry white wine | <b>Sugar:</b> 6 g/L           |
| <b>Viticultural zone:</b> Aigialeia, Greece    | <b>Vintage:</b> 2023        | <b>Total Acidity:</b> 6,6 g/L |
| <b>Classification:</b> PGI Slopes of Aigialeia | <b>Alcohol:</b> 11,0%       | <b>pH:</b> 3,17               |

### Vineyards

Making the move from the Rhine to the slopes and gorges of Aigialeia with aplomb, the mineral Riesling is cultivated organically in our own vineyard at close to 1100m above sea level. The vine plots are located in the regions of Vilivina and Syracho in mountainous Aigialeia, on abrupt slopes facing north, in poor and infertile soil of ideal mechanical composition, which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

### Winemaking

The grape-picking is done by hand using small crates. In 2021, it took place towards the end of September, in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes lightly pressed, the free-run juice underwent static debourbage and slow fermentation at low temperatures (12–16°C) until about the end of October. After fermentation was complete, the wine aged sur lie in a stainless-steel tank with batonnage for about 4 months. At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

### Tasting notes

A lustrous ash blond in colour with greenish highlights, with a rich citrus and blossom bouquet. As it ages in the bottle, the formal petrol-like character of the Riesling is enhanced. Harmonious and lively on the palate, with a refreshing taste and a prolonged aftertaste, it goes superbly with grilled and boiled vegetables, seafood, fried fish, artichokes à la Constantinople, fricassee, rice with wild mushrooms and truffles as well as Asian dishes. Ideally served at a temperature of 10-12°C.