



mikros vorias white

Technical information

Varieties: 70-30% Sauvignon Blanc/
Chardonnay

Viticultural zone: Slopes of Aigialeia

Classification: PGI Slopes of Aigialeia

Type: Dry White

Vintage: 2020

Alcohol: 12,1%

Sugar: <1 g/L

Total acidity: 5,7 g/L

pH: 3,45

Vineyards

Two great international varieties which have adapted superbly to the cool micro-climate of mountainous Aigialeia and its steep slopes. The vine plots are located in Koutsoura, Fteri and Paraskevi among fir trees at an altitude of 850-1100 m. The soil is poor and of an ideal mechanical composition which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 60hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2020, it took place in mid-September in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and lightly crushed, pre-fermentative cold maceration took place at 8-10°C for about 15 hours to take full advantage of the aromatic potential of the two varieties. The free-run juice from the press was then taken and static debourbage and slow fermentation took place at low temperatures (12-15°C) until mid-October. Then tasting and the final blending of the wines from the various Sauvignon Blanc and Chardonnay plots took place, before the wine was bottled in the presence of inert gas. Natural gravity flow is used at every stage of the winemaking process, from receiving the grapes to bottling.

Organoleptic properties

Bright straw in colour with greenish highlights and an intense fruity bouquet (white peaches, pineapple, lychee, citrus fruit), with hints of plant aromas characteristic of Sauvignon Blanc (green pepper, asparagus). On the palate, it feels full and balanced with a fresh fruity acidity and a pleasingly refreshing aftertaste. It is ideal as an aperitif and goes with salads, grilled and boiled vegetables, pasta with cheese or seafood, fried fish, poultry and white sauces. It is served at a temperature of 10-12°C.