



SYRACHO

Technical information

Varieties: 60-40% Viognier/Roditis

Viticultural zone: Slopes of Aigialeia

Classification: PGI Peloponnese

Type: Dry White

Vintage: 2020

Alcohol: 12,5%

Sugar: <1 g/L

Total acidity: 5,7 g/L

pH: 3,27

Vineyards

The Viognier, the charming Rodanos variety, is grown in mountainous Aigialeia with exceptionally good results. The vine plots are located at an altitude of 800-1000m on steep north-facing slopes in poor soil with an exceptional 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 at the beginning of October in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After pre-fermentative cold maceration at 8-10°C for 6 hours, the Viognier was taken to the press where it joined the Roditis. When the free-run juice was received from the press, static debourbage and slow fermentation followed at low temperatures (12-15°C) through until mid-November. After fermentation was complete, the wine was aged sur lie in a stainless steel tank with batonnage for about 5 months. At all stages of the wine-making process, from the moment the grapes are received to bottling, natural gravity flow is used.

Organoleptic properties

Bright golden in colour with a complex bouquet of unripe white and citrus fruit that evolves in the glass. Rich and complex on the palate, with an ideal balance of acidity and oiliness, a characteristic minerality and a lasting aromatic aftertaste. An ideal wine for gastronomic delights based on white meats, oily fish, seafood, dishes with an egg and lemon sauce and fricassee, but also robust rice and pasta dishes, wild mushrooms and spicy white cheeses. Served at a temperature of 10-12°C.