



# Sauvignon blanc

## *High Altitude Vines*

### Cultivation area

The mountainous vineyards of the Slopes of Aigialia

### Grape variety

Sauvignon blanc was first planted in the Slopes of Aigialia in the early 2000s. The grape variety has now adapted perfectly to the mountainous environment and the most exceptional vineyards with this variety climb at an altitude over 1000 meters.

### Classification

Protected Geographical Indication Slopes of Aigialia

### Description

The Sauvignon blanc of our winery comes from a selected single vineyard with northern exposure which lies at 1100m altitude. The slow ripening and the long vegetative period give strong typicity and intense acidity to the wine.

### Winemaking

Prefermentative extraction for 18 hours at very low temperature (8 °C). After mild pressure the alcoholic fermentation takes place at temperatures between 12 - 15 °C.

### Personality

A modern and intense white wine. Its aroma is an explosive combination of unripe citrus fruits – where mandarin and grapefruit prevail – exotic fruits and green herbs of the Greek nature on a thin veil of minerality from granite and iodized salt. Full-bodied and rich in the mouth with intense yet cool acidity. It is an excellent companion to aromatic dishes of the Greek and International cuisine, salty white cheeses, pasta with fresh aromatic sauces and of course fish and seafood. Enjoy it at 12°C.

Volume: 750ml



6 bottles/case



77 cases/pallet