

CUVÉE PRESTIGE WHITE 2023

TECHNICAL PRESENTATION:

Category: White

Classification: Varietal wine

Grape Varieties: 70% Roditis Alepou, 30% Moscofilero

Vineyards: Roditis Alepou: mountain vineyards in the Peloponnese at a 1,476ft of altitude, Moscofilero: mountain vineyards in Mantinia at a 2,132ft of altitude

Main type of soil: Sandy

Age of vines (average): Roditis Alepou: 34 years, Moscofilero: 29 years

Yields: Roditis Alepou: 65 hl/ha, Moscofilero: 63 hl/ha

Harvest dates: Roditis Alepou: Beginning to middle of September, Moscofilero: End of September - beginning of October

Alcohol: 12%

Total acidity: 5.60 g/l

pH: 3.28

Vinification/Maturation: Skin contact for 3-6h at 14°C. Alcoholic fermentation in stainless steel vats at 16°C. Short ageing over fine lees. Screw cap.

Tasting notes: The colour is bright white-yellow with green hues. The nose is complex and the wine exudes aromas of fresh flowers, with hints of crushed blossoms. A relaxed pace and a luxurious texture give flavors of citrus fruit and touches of jasmine and mint. In the aftertaste, the acidity travels across the palate for a clean, extended finish.

