

ALMYRA 2023



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

100% Chardonnay

Vineyards:

Corinthia and Argolida at a 200ft altitude

Main type of soil:

Sandy

Age of vines (average):

30 years

Yields:

55,10 hl/ha

Harvest dates:

Middle of August

VINIFICATION / MATURATION

Skin contact for 6 hours at 14°C. Alcoholic fermentation at 17°C. Seventy percent of must fermented in stainless steel vats, 30% in new 225L French oak barriques, carried out malolactic fermentation and matured sur lie for 6 months with regular batonnage.

Alcohol vol: 12.5%

pH: 3.25

Total acidity: 5 gl

TASTING NOTES

The color is green-yellow with a few greenish hues. The nose opens with aromas of ripe peach, tropical fruit such as pineapple and hints of lemon. Aromas of butter, bread and caramel follow. The mouth is rich and smooth, with flavors similar to those on the nose and balanced by crisp acidity. The finish is long, complex, and with constant evolution.