

ALMYRA 2023

TECHNICAL PRESENTATION:**Category:** White**Classification:** Protected Geographical Indication (PGI)
Peloponnese**Grape Varieties:** 100% Chardonnay**Vineyards:** Corinthia and Argolida at a 200 ft altitude**Main type of soil:** Sandy**Age of vines (average):** 29 years**Yields:** 55,1 hl/ha**Harvest dates:** Middle of August**Alcohol:** 12.5%**Total acidity:** 5.6 gl**pH:** 3.35**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.

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.

