

ARMYRA 2023



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

95% Chardonnay, 5% Malagousia

Vineyards:

Corinthia and Argolida at a 60m altitude

Main type of soil:

Sandy

Age of vines (average):

30 years

Yields:

55,10 hl/ha

Harvest dates:

Middle of August

VINIFICATION / MATURATION

Chardonnay: Skin contact for 6 hours at 14°C. Alcoholic fermentation at 16°C. Seventy per cent fermented in stainless steel vats. Thirty per cent fermented in new 225 l French oak barriques, carried out malolactic fermentation and aged sur lie for six months with regular batonnage. Malagousia: Skin contact for 24 hours at 10°C. Alcoholic fermentation at 16°C in stainless steel vats and ageing sur lie for 6 months with regular batonnage.

Alcohol vol: 12.5%

pH: 3.25

Total acidity: 5 gl

TASTING NOTES

The colour is green-yellow with a few greenish hues. The nose is expressive 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, round, refreshing and balanced. The finish is long, complex, and with constant evolution.