

DUM VINUM SPERUM 2023



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

100% Chardonnay

Vineyards:

Argolida at a 250m of altitude

Main type of soil:

Sandy

Age of vines (average):

29 years

Yields:

39,75 hl/ha

Harvest dates:

Mid of August

VINIFICATION / MATURATION

Skin contact for 8 hours at 13°C. Alcoholic fermentation at 17°C. All the must fermented in new 225L French oak barriques, carried out malolactic fermentation and aged sur lie for 10 months with regular batonnage. The final blend was bottled under a screw cap.

Alcohol vol: 12.5%

pH: 3.40

Total acidity: 5.50 gl

TASTING NOTES

Brilliant yellow with some gold hues. The Chardonnay variety is typically expressed along with the elegance of the high quality French oak. On the nose, it reveals aromas of lime, orange blossoms and pineapple along with butter, sweet wood, hints of almond as well as minerality. On the mouth it is rich and complex with a crisp acidity and flavours of citrus and tropical fruits coupled with vanilla and hints of coconut. The aftertaste is rich, powerful, complex and long.