

SALTO WILD YEAST 2022



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

100% Mavrofilero

Vineyards:

Mantinia at a 600m of altitude

Main type of soil:

Sandy clay

Age of vines (average):

17 years

Yields:

38,4 hl/ha

Harvest dates:

Beginning of October

VINIFICATION / MATURATION

Skin contact for 3 hours at 13°C Up to 48% free-run juice due to coloured skins. Controlled alcoholic fermentation in stainless steel vats at 16°C with wild yeasts. Short ageing for 4 months over fine lees.

Alcohol vol: 11.5%

pH: 3.17

Total acidity: 7 gl

TASTING NOTES

Soft colour with a light shade of grey. Nose with high lift and complexity with aromas of jasmine, roses, honeysuckle, lime and lemon. Of medium body with explosive acidity – full of taste and refreshing – with aromas of citrus flowers and jasmine. Complex and medium-length aftertaste.