

SALTO WILD YEAST 2022

TECHNICAL PRESENTATION:

Category: White

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

Alcohol: 11.5%

Total acidity: 7.00 g/l

pH: 3.17

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 over fine lees.

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.

