

KATSANO 2021

Type: Dry White Wine

Category: Protected Geographical Indication Cyclades **Varieties:** Katsano 85% - Gaidouria 15%

Vineyard:Katsano and Gaidouria are two very rare varieties, covering less than 1% percent of the vineyard. Sourced from estate owned vineyards at Megalochori and Akrotiri. The vines are older than 50 years old.

Winemaking: Pre-fermentation cold soak for 4-6 hours followed by classic white vinification. Fermentation in stainless steel tanks unded controlled temperature and maturation with the lees for 4 months.

Tasting notes: Delicate aromas of white flowers, stone fruits such as peach and tropical fruits such as pineapple accompany the refreshing taste of this wine. Mineral aromas are expressed through aging. Medium body with medium acidity and fruity aftertaste.

Food pairings: Salads, seafood, fish, pasta with mild sauces

Ageing potential: 3-5 years Production: 2.500 bottles

Technical Information

Harvest Date	7-9/8/2021
Bottling Date	21/1/2022
Alc.	14.4
Acidity (g/L tartaric acid)	5.9
Volatile acidity (g/L acetic acid)	0.31
Free SO2 (mg/L)	33
Total SO2 (mg/L)	125
Res. sugars (g/L)	6.3
pH	3.3
Cork	DIAM 2

