

The Experiential

Chardonnay Pinot Noir



TYPE: Extra Brut

Vintage: 2020

VINEYARD'S LOCATION: Xerocambos, Nemea

DESIGNATION: Organic Varietal Quality Sparkling Wine

GRAPE VARIETY: Chardonnay 50% x Pinot Noir 50%

VINIFICATION: After a careful manual harvest, the grapes were cooled down to a temperature of 5°C and then pressed very softly without destemming to extract only the finest and clearest juice. After cold static sedimentation in stainless steel tanks, the resulting must initiated the fermentation in stainless steel tanks at controlled temperature and was then transferred to complete the fermentation in used french oak *barriques*. After 6 months of barrel ageing with periodic "bâtonnage", the base wine was bottled unfiltered for the second fermentation. The wine stayed 27 months in contact with its lees and was disgorged in September 2023.

ANALYTICAL DATA:

Alcohol Content - 12% Vol.

Total Acidity – 9,27 g/L

pH - 2,85

Res. Sugar – 5,9 g/L

CELLARING POTENTIAL: This wine can be served right after purchase or stored for at least 24 months in a cool and dark place.

DRINKING TEMPERATURE: 10-12°C

TASTING NOTES: Of a vibrant straw colour and a very fine and persistent cordon, The Experiential Chardonnay x Pinot Noir 2020, presents itself with a clean and fine nose, without compromises. The fruity essence of Chardonnay is evident, while in the background, a delicate floral bouquet emerges. The palate is precise, extreme, straightforward, and tense. It is an uncompromising sip, where each element is in its place, contributing to a defined and incisive flavour profile with great freshness.

RECOMMENDED PAIRINGS: Lobster with butter, scallops and rich seafood dishes.

PACKAGING:

6-bottle packaging (size/weight):

320 x 270 x 173 mm / 10,5 kg

