

The Experiential Blanc de Gris



TYPE: The Experiential Blanc de Gris, Brut

Vintage: 2020

VINEYARD'S LOCATION: Mantinea

DESIGNATION: Varietal Quality Sparkling Wine

GRAPE VARIETY: Moschofilero 100%

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 19 months in contact with its lees and was disgorged in January 2023.

ANALYTICAL DATA:

Alcohol Content - 12% Vol.

Total Acidity – 6,7 g/L

pH - 3,1

Res. Sugar - 10,8 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: 7-9°C

TASTING NOTES: Of a vibrant straw colour and a very fine and persistent cordon, The Experiential Blanc de Gris 2020, is surprisingly complex on the nose with a pure balance between botanical, elegant oak aromas and yeasty notes. On the palate, it is rich, smooth, creamy, and spicy. The finish is long, slightly tannic but also refreshing.

RECOMMENDED PAIRINGS: Salmon, deep-fried fish, spicy foods, asian cuisine, tempuras, deep-fried chicken.

PACKAGING:

6-bottle packaging (size/weight):

332 x 270 x 181 mm / 10,3 kg

