

# Blanc de Noir



TYPE: Blanc de Noir, Extra Brut

HARVEST: 2020

VINEYARD'S LOCATION: Xerocambos, Nemea

DESIGNATION: Varietal Quality Sparkling Wine

GRAPE VARIETY: Agiorgitiko 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 was fermented at a controlled temperature of 17°C for around 25 days. After 6 months of cellar ageing inside the stainless steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed 21 months in contact with its lees and was disgorged in December 2022.

#### ANALYTICAL DATA:

Alcohol Content - 12% Vol.

Total Acidity – 7,96 g/L

pH - 2,92

Res. Sugar – 5,3 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: 8-10°C

TASTING NOTES: Of an elegant pale straw colour, with platinum hues and a fine and persistent cordon, characteristic of the Traditional Method, our 2020 Blanc de Noir reveals on the nose inviting fragrances of toasted bread and brioche that accompany the fresh aromas of yellow plums, dried apricots, and white flowers. In the mouth, the typical aromatic characteristics of Agiorgitiko are protagonists; notes of sour cherries, plums and blueberries are in excellent harmony with the striking acidity and the long, round, and slightly tannic aftertaste.

RECOMMENDED PAIRINGS: Asian cuisine, beef carpaccio, duck, strawberry cheesecake.

#### PACKAGING:

3-bottle packaging (size/weight):

400 x 270 x 90 mm / 5,1 kg

6-bottle packaging (size/weight):

332 x 270 x 181 mm / 9,9 kg

