

Cuvée Prestige white 2018

Protected Geographical Indication (PGI) Peloponnese

Roditis 70% , Moscofilero 30%

Fermented in stainless steel vats. Short skin contact, no malolactic fermentation and short ageing over fine lees. Fresh, crisp acidity, lively, aromatic.

Technical Presentation: Cuvée Prestige White

Category	White
Classification	Protected Geographical Indication (PGI) Peloponnese
Grape Varieties	Roditis 70% Moschofilero 30%
Vineyards	Roditis Alepou: mountain vineyards in the Peloponnese at a 1,476 ft (450 m) altitude Moscofilero: mountain vineyards in Mantinia at a 2,460 ft (750 m) altitude
Main type of soil	Sandy
Age of vines (average)	Roditis: 29 years Moschofilero: 24 years
Yields	Roditis: 62 hl/ha Moschofilero: 45 hl/ha
Harvest dates	Roditis Alepou: Beginning to middle of September Moscofilero: Mid of September – beginning of October
Vinification/Maturation	Skin contact for 3-6h at 14°C Alcoholic fermentation in stainless steel vats at 16°C Short ageing over fine lees. Screw cap.
Alcohol by volume	12%
Acidity	5.7 g/l
pH	3.26

Tasting notes The colour is bright white-yellow with green hues. The nose is complex and the wine exudes aromas of fresh flowers, with hints of crushed blossoms and of fruits such as avocado. A relaxed pace and a luxurious texture give flavours of citrus fruit and touches of jasmine and mint. In the aftertaste, the acidity travels across the palate for a clean, extended finish.

