

Dum Vinum Sperum 2018

Protected Geographical Indication (PGI) Peloponnese

Chardonnay 100%

Fermented and aged in new French barriques for 10 months and in bottle for 2 years. Short skin contact, full malolactic fermentation and batonnage. Stelvin closure. Complexity and density without being over-ripe on the nose or fat on the palate.

Technical Presentation: Dum Vinum Sperum

Category	White
Classification	Protected Geographical Indication (PGI) Peloponnese
Grape Varieties	Chardonnay 100%
Vineyards	Argolida at a 825 ft (250 m) altitude
Main type of soil	Sandy
Age of vines (average)	24 years
Yields	45 hl/ha
Harvest dates	Middle of August
Vinification/Maturation	Skin contact for 8 hours at 13°C. Alcoholic fermentation at 17°C. All the must fermented in new 225L French oak barriques, carried out malolactic fermentation and aged sur lie for 10 months with regular batonnage. The final blend was bottled under a screw cap and matured in bottle for 2 years in our cellar.
Alcohol by volume	13.5%
Total acidity(tartaric acid)	5.83g/l
pH	3.39



Tasting notes Brilliant yellow with some gold hues. The Chardonnay variety is typically expressed along with the elegance of the high quality French oak. On the nose, it reveals aromas of lime, orange blossoms and pineapple along with butter, sweet wood, hints of almond as well as minerality. On the mouth it is rich and complex with a crisp acidity and flavours of citrus and tropical fruits coupled with vanilla and hints of coconut. The aftertaste is rich, powerful, complex and long.

*Dum Vinum
Sperum*