

2017 NATURAL ORANGE ANATOLIKOS



ANATOLIKOS VINEYARDS

TYPE :
NATURAL ORANGE WINE

CATEGORY :
P.G.I. PENTELIKO

VARIETY :
80% ASSYRTIKO
20% MALAGOUZIA

PRODUCER :
ANATALIKOS VINEYARDS

ALCOHOLIC VOLUME (%) : 14

**VOLATILE ACIDITY
(GR ACETIC ACID / LT) :** 0.4

**TOTAL ACIDITY
(GR TARTARIC ACID / LT) :** 6.2

RESIDUAL SUGAR (GR / LT) : 3

pH: 3.26

ANATOLIKOS

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VINEYARDS

Fully organic vineyards located in Avdira, Xanthi, Thrace, Greece. They are wholly sustainable and produce 400-500 kilos of organic grapes per acre. 14 year old vines.

SOIL

Sandy hills with granite subsoil, approx. 5,000 metres from the sea.

CLIMATE

A warm and temperate Mediterranean climate with pleasant Easterly winds and a day to night temperature difference of between 13 and 15C. Heated summers with mild winters. The vineyards benefit from the sea air and humidity. There is an average annual temperature of 14C and a mean annual rainfall of 540mm.

HARVEST

Mid-end of August.

VINIFICATION METHOD

Long fermentation in clay amphora with grape skin. Only native yeast is used for fermentation. The wine is left to settle and age in amphora with the grape skins for 270 days, without sulfur. There are no additional treatments and it is not filtered.

SERVING SUGGESTIONS

Try with seafood, raw shells, sushi, smoked fish, roe, fatty fish, red meats, lamb, sweet, game, wild mushrooms, truffles, cheeses and cured meats and flavorful and complex foods. Enjoy it at 12-14C.



TASTING CHARACTERISTICS:

Aromas of nuts & dried fruits, citrus jams, acacia honey, tea and spices.

Balanced acidity, soft tannins and earthy minerality

Complex and lingering finish

