2019 ODE PANOS
DOMAINE SPIROPOULOS

ATHENEE
IMPORTERS & DISTRIBUTORS

TYPE :
SPARKLING WHITE WINE

CATEGORY :
P.D.O. MANTINIA

VARIETY :
80% MOSCHOFILERO
20% AGIORGITIKO

PRODUCER :
DOMAINE SPIROPOULOS

ALCOHOLIC VOLUME (%) : 11

VOLATILE ACIDITY
(GR ACETIC ACID / LT) : 0.27

TOTAL ACIDITY
(GR TARTAR. ACID / LT) : 6.3

RESIDUAL SUGAR (GR / LT) : 13.81

pH: 3.03

DOMAINE SPIROPOULOS

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VINEYARDS

Family-owned organic vineyards in the upland region of Mantinia, Arcadia, Greece. 650m altitude.

SOIL

Clay and sand.

CLIMATE

As a result of high elevations, the climate in Mantinia is more continental than Mediterranean. This is one of the coldest wine-growing regions in Greece, despite its relatively low latitude.
Cool temperatures during summer slow ripening sufficiently for the grapes to retain their characteristic acidity, and harvest can sometimes come as late as October.

HARVEST

September, hand harvested.

VINIFICATION METHOD

After careful vinification of the organically grown grapes from the Domaine Spiropoulos vineyards, the still base wine is transferred in to special sealed pressure tanks and a second alcoholic fermentation is initiated with a special mix of yeast and sugars. As the tank is sealed, the CO2 produced during this second fermentation cannot escape and is thus trapped in the wine as delicate, smooth bubbles.

SERVING SUGGESTIONS

Ideal accompaniment for appetizers, sweets and fruits.

TASTING CHARACTERISTICS:

Rich, aromatic bouquet of rose petals

Creamy on the palate with freshness, viracity, intensity and length