



## Domaine Oinea - Lune Noire 2019 Classic Methode Sparkling Wine



Country /province / Appellation	Greece / Macedonie / Amyntaio
Grape variety	Xinomavro, ungrafted (90%) Assyrtiko (10%)
Soil	Sandy limestone and residual clay
Altitude above sealevel	650 m
Vineyard Area	1,5 ha
Location vineyards	Xinomavro: Rasto, Prisecca, Ampelotopi Assyrtiko: Levea
Climate type	Semi continental
Climate characteristics	Cold winters with ample rain and snow, hot dry summers with cool nights
Bio fungicides	3 x sulphur dust, 2 x cupper dust, 1 * lime/sulphur spray, Nettle juice spray
Cover crops	Vetch, Barley and Mustard
Harvest	By hand in 20 kg containers
Yields /hectare	10000 kg/ 70 hL
Harvest date	2019 September 20-30
Vinification	Whole bunches pressed in basket press. Temperature controlled fermentation at 18-22 degrees Celsius. Low sulphur use, no chemical additives. 2 nd fermentation in bottle. Sur latte for 18months. Released 1 month after degorgement.
Tasting note	Rich but yet delicate nose, agrumes, resines, mediterranean bush and stones. Mouthfilling creamy mousse with everlasting tiny bubbles in perfect contrast with its refreshing acidity. Balanced. Considerable length. Cold climate wine.
Bottled	July 2020
Alcohol	11,50%
Ph	2,77
TA	7.7mg/ L
Sugar	0,2 g /L
Free sulfur dioxide	0,6 mg/ lt
Pressure	5,8 bar