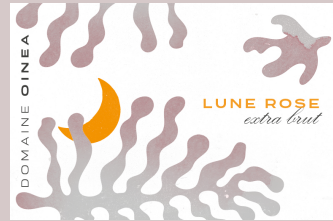




Domaine Oinea - Lune Rose 2020 Classic Methode Sparkling Wine



Country /province / Appellation	Greece / Macedonie / Amyntaio
Grape variety	Xinomavro, ungrafted (98%) Limniona (2%)
Soil	Sandy limestone and residual clay
Altitude above sealevel	650 m
Vineyard Area	1,5 ha
Location vineyards	Xinomavro: Rasto, Prisecca, Ampelotopi Limniona: 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 and Platango spray
Cover crops	Vetch, Barley and Mustard
Harvest	By hand in 20 kg containers
Yields /hectare	9000 kg/ 60 hL
Harvest date	2019 September 10-20
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 12months. Released 1 month after degorgement.
Tasting note	Salted raspberry and mineral notes. Everlasting tiny bubbles. The wine has a surprising structure due to high acidity and some tannins and finishes off with a long citrus aftertaste. Cold climate wine.
Bottled	January 2021
Alcohol	11.50%
Ph	2.88
TA	6.15 mg/ L
Sugar	1.3 g /L
Free sulfur dioxide	2.1 mg/ lt
Pressure	5.8 bar