



# Commandaria - 2019

## Sweet Wine from Raisined Grapes

Acidity: 101.2 meq/L | Alcohol: 13.33% | Residual Sugars: 177.7 g/L  
pH: 3.66

### Viticulture

Region:	Agios Mamas, Commandaria (Single Vineyard)
Altitude:	800m
Soil:	Limestone
Farming:	Organic
Method:	Goblet, ungrafted, late-harvest, handpicked grapes

### Vinification

Composition:	Xynisteri
Method:	10 days sun-drying, yeast selection, no fortification, controlled temperature
Maturation:	3 years in oak barrels
Production:	2,000 bottles

### Serving

Aromas:	Bergamot, quince, honey, fig
Pairing:	Blue cheese, dark chocolate, citrus fruit
Temperature:	12 – 16 °C
Ageing Potential:	10+ years