



Promara - 2020

White Dry Wine

Acidity: 76.8 meq/L | Alcohol: 12.09% | Residual Sugars: 1.2 g/L

Viticulture

Region:	Pitsilia & Paphos
Altitude:	700 – 900m
Soil:	Sandy, loam
Farming:	Organic & Sustainable
Method:	Goblet & VSP, ungrafted vines, handpicked grapes

Vinification

Composition:	Promara
Method:	Cold soak, yeast selection
Ageing:	9 month on lees, INOX tanks, French & American oak
Production:	1,100 bottles

Serving

Aromas:	Pear, melon, straw, flint
Pairing:	Creamy pasta, green salads, poultry
Temperature:	8 – 12 °C
Ageing Potential:	2 – 4 years