



Xynisteri - 2022

White Dry Wine

Acidity: 73.2 meq/L | Alcohol: 13.27% | Residual Sugars: 2.7 g/L

Viticulture

Region:	Pitsilia & Krasochoria
Altitude:	800 – 1,400m
Soil:	Sandy, volcanic, Loam calcareous
Farming:	Organic & Sustainable
Method:	Goblet & VSP, ungrafted, handpicked grapes

Vinification

Composition:	Xynisteri 98%, Malaga 2%
Method:	Cold soak, yeast selection
Maturation:	2 months on lees, INOX tanks
Production:	50,000 bottles

Serving

Aromas:	Nectarine, lime, grapefruit, honey
Pairing:	Green vegetables, poultry, seafood
Temperature:	8 – 10°C
Ageing Potential:	2 – 4 years