

# ATMA WHITE 2022

## VINEYARDS

The vineyards are located around the village of Fyteia at an altitude of 500m.

## SOIL

Schist and Granite

## MIROCLIMATE

The microclimate in Naoussa region is warm continental with the cooling winds from Mt Vermio being crucial for the quality of the grapes.

The higher altitude around the village of Fyteia provides lower temperatures. In addition, the big diurnal range during the ripening season retains freshness and elegance into the wines.

## HARVEST

27th of August

## VINIFICATION

Fermentation is taking place in stainless-steel tanks in low temperatures. The wine spends 2 months with its lees (sur lies).

## TASTING CHARACTERISTICS

Aromas of fresh citrus fruits, stone fruits and an elegant touch of florality.

Crisp acidity balances the oily body texture.

The aftertaste is long and refreshing.

TYPE:  
**WHITE DRY WINE**

CATEGORY:  
**VARIETAL WINE**

VARIETY:  
**75% XINOMAVRO**  
**(BLANCS DE NOIRS)**  
**25% MALAGOUSIA**

ALCOHOL:  
**12,0%**



**THYMIPOULOS  
VINEYARDS**

TRILOFOS 591 00 NAOUSSA, GREECE

+30 2331 093 604

+30 693 206 4161

info@thymiopoulosvineyards.gr

www.thymiopoulosvineyards.gr

