



Aetos 2021

IGP Florina

dry white still wine

Greece / Makedonia / Amyntaio

Grape variety
Roditis Alepou (97%) Xinomavro (3%)

Soil	Sandy limestone
Altitude above sealevel	700 m
Vineyard Area	0,5 ha

VINIFICATION

Whole bunches pressed in basket press.

Cold maceration at 4°C for 10 days

Spontaneous fermentation at 18-22 °C in used barrels.

Low interventions, fined in oak for 7 months then blended with xinomavro (vin claire used sparkling wine)

Harvest	By hand in 20 kg casks
Yields /hectare	5000 kg/h
Harvest date	2021 September 10

TASTING NOTES

A walk on the mountains: spring water, hay, camomile, cruncy apricot and thyme.

Deeply mineral and salty.

ANALYSIS

Bottled	June 2022
Alcohol	11,50%
Ph	3,22
TA	6,0
Sugar	0 g /L
Total sulfur dioxide	40 mg/ lt