



Paradosis - 2022

White Dry Wine

Acidity: 79.5 meq/L | Alcohol: 13.69% | Residual Sugars: 1.0 g/L

Viticulture

Region:	Agros & Agios Mamas
Altitude:	900m
Soil:	Sandy, volcanic
Farming:	Sustainable
Method:	VSP & Goblet

Vinification

Composition:	Xynisteri
Method:	30 days contact with Commandaria skins and Xynisteri must, wild and selected yeasts, fermented in open barrels, unfiltered
Maturation:	9 months on lees
Production:	1,500 bottles

Serving

Aromas:	Bergamot, quince, peach, white pepper
Pairing:	Fatty fish, red meat, stews, legumes
Temperature:	12 – 14°C
Ageing Potential:	10 years