



# Xynisteri - 2024

## White Dry Wine

Acidity: 77.2 meq/L | Alcohol: 12.56% | Residual Sugars: 2.0 g/L  
Free SO<sub>2</sub>: 19 mg/L | Total SO<sub>2</sub>: 64 mg/L

### Viticulture

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

### Vinification

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

### Serving

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