



The Nomad - 2025

Dry White Sparkling Xynisteri

Acidity: 70.9 meq/L | Alcohol: 12.9% | Residual Sugars: 1 g/L
Free SO₂: 20 mg/L | Total SO₂: 87 mg/L | PH: 3.47
Over Pressure: 3.5

Viticulture

Region: Agios Ioannis (Pitsilia)
Altitude: 1,200m
Soil: Sandy volcanic
Farming: Organic
Method: VSP, Ungrafted, Handpicked

Vinification

Composition: 100% Xynisteri
Method: Bottling at 17g/L Res Sugar, Disgorgement & Bottling
Maturation: 1 month in the bottle before Disgorgement
Production: 1500 bottles

Serving

Aromas: Grapefruit, Blood Orange, Lemongrass, Thyme
Pairing: Fruit Platter, Oysters, Salads, Legumes
Temperature: 6 – 8°C
Ageing Potential: 1 – 2 years