



TESSERIS LIMNES 2025

Variety: Chardonnay (60%) – Gewürztraminer (40%)  
Type: Dry white wine/ Vegan certified  
Appellation: PGI Florina



VINEYARD

From selected vine parcels, both privately owned and collaborative, scattered around the village of Agios Panteleimonas, in Florina, the cooler wine region of Greece situated in the northwestern part of Macedonia. The conditions met in this high-altitude plateau that reaches 600 meters altitude are continental-ish in terms of weather, with cool and often snowy winters, mild summers, and notable diurnal temperature variation. The mountainous surroundings and the beneficial impact of the neighboring lakes render the poor sandy soils of the vineyards ideal for growing white varieties as well -both native and international- bringing out their quality features (aromas, acidity, structure).

2025: THE VINTAGE BRIEFLY

Typical winter for the region with rain and snow that contributed to the vines’ proper rest and built-up water reserves for the growing season. Spring was smooth despite the colder than usual month of May. June and mainly July were hot and dry, still the notable diurnal temperature variation was crucial to maintaining the desired acidity and aromas. Harvest began on 22 August for Chardonnay and on 26 August for Gewürztraminer.

WINEMAKING

Pre-fermentation maceration at low temperatures for both varieties. Chardonnay was fermented in a combination (50%-50%) of stainless steel tanks and 225lt French oak barrels (2nd and 3rd use), while Gewürztraminer solely in stainless steel tanks. All parts stayed in contact with their fine lees with occasional, mild stirring (batonnage) for a period of 6 months. The blend of the two varieties followed.

|                              |                                 |
|------------------------------|---------------------------------|
| Alcohol by volume (ABV): 14% | Total acidity (TA): 4.7 gr/lt   |
| pH: 3.50                     | Residual sugars (RS): 1.1 gr/lt |

TASTING NOTE

Bright lemon color. Intense nose with aromas of roses, orange blossoms, peaches, and lychee fruits that roll into the palate. The mouthfeel, complemented by subtle vanilla notes, is beautifully balanced and crisp thanks to the vibrant acidity. Fruity, quite persistent aftertaste.