

XINOMAVRO SPARKLING NV

Varieties: Xinomavro (100%)
Type: Brut white sparkling wine / Blanc De Sable
Appellation: Wine of Greece
Distinction: Sakura Awards 2024 / Gold



VINEYARD

Hand-harvested from selected vine parcels in Agios Panteleimonas, in the region of Florina, Northern Greece. The vineyards are located on a striking plateau at over 600 meters above sea level, surrounded by lakes and a mountainous landscape. The vines are planted on predominantly poor, sandy soils and benefit from a mild continental climate with a pronounced diurnal temperature variation. These conditions allow the fruit to express finesse and purity, while retaining structure and a distinct, characterful backbone.

WINEMAKING

High acidity, lower sugars, and phenolic ripeness, those are the criteria for selecting the varieties for this sparkling blend. Pre-cooling of the grapes at 11-14 °C before pressing. The fermented base wine is transferred to a pressured tank for the second fermentation where it stays in contact with its lees for 5 months. The sparkling wine stays for 5 more months in the bottle before its release.

Alcohol by volume (ABV): 12%	Total acidity (TA): 5.2 gr/lt
pH: 3.39	Residual sugars (RS): 12 gr/lt

TASTING NOTE

Clear lemon color. Lively foam with persistent bubbles. Fruit-forward nose with aromas of red berries and citrus, as well as notes of white-fleshed stone fruits and orange blossoms. Fresh and crisp on the mouth with a creamy touch and subtle hints of nuts and honeydew. Refreshing finish.

A perfect glass of bubbles for any occasion. Its dry style offers flexibility in pairing with finger foods, salty snacks, fried appetizers, even light creamy desserts.