



SAMAROPETRA 2025

Variety: Sauvignon Blanc (100%)
Type: Dry white wine/ Vegan certified
Appellation: PGI Florina



VINEYARD

From selected vine parcels from Agios Panteleimonas in Florina, Northern Greece, at the broader area of the ‘Samaropetra’ vineyard. The climate is on the continental side with cool winters and mild summers, the contribution of the trademark local north wind and the neighboring lakes that help stabilize the surrounding air temperatures all year round. Therefore, mild noon temperatures in summer and a notable diurnal range are maintained during the ripening season. The meso-climate, together with the sandy soil and the high altitude (600-700 meters above sea level), offers quite ideal conditions for Sauvignon Blanc to thrive in terms of aromatics and crispness.

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. The typical August enhanced the full ripening of Sauvignon Blanc. Harvest started on the last days of August with grapes of high-quality varietal characteristics.

WINEMAKING

Rigorous selection of the grapes both during harvest and on the sorting table upon their arrival at the winery. Pre-fermentation maceration. Fermentation in stainless steel tanks at 16-18°C. The wine stays in contact with its fine lees for approximately 3 months, with periodic, gentle stirring (bâtonnage) in the meantime.

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 5.5 gr/lt
pH: 3.41	Residual sugars (RS): 0.9 gr/lt

TASTING NOTE

Bright lemon-green color. Green aromas -green bell pepper, asparagus, freshly cut grass- on the nose, typical of the variety. Notes of white flowers, peaches and citrus in the background. The mouth is full yet crisp thanks to the vibrant, balancing acidity. Persistent finish.