

PALPO Single Block 2025

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



VINEYARD: ABOUT THE BLOCK

‘Palpo’ is located at Agios Panteleimonas, in the region of Amyndeon. This high-altitude Chardonnay planting has been among the very first for the variety in the broader area of Florina, North-Western Greece. Even more so, it took place at Block #3, a parcel with a distinctive, atypical to the standard soil structure of the zone.

Planting year: 1989	Exposure: NW
Pruning system: Double royat & single guyot	Planting density (plans/ha): 4,000
Slope: 8%	Soil pH: 8.2
Soil: Sandy clay loam	

2025: THE VINTAGE BRIEFLY

The year was marked by generally mild and balanced weather conditions. Cool night-time temperatures during the hot, dry months of June and particularly July helped the vines cope with the summer heat. Careful vineyard monitoring, combined with extensive experience in vineyard management, ensured that the grapes reached optimal ripeness while remaining in excellent conditions.

Harvest: On 5 September 2025. The yields reached 9,000 kg of grapes per hectare. The grapes were healthy and aromatic, with excellent acidity.

WINEMAKING

Rigorous bunch selection on a sorting table. Cold soaking. Cold pre-fermentation maceration. Fermentation in 225L French oak barrels (50% first use, 50% 2nd & 3rd use). Maturation for 6 months in barrels in contact with the fine lees and mild stirring (bâtonnage) from time to time.

Alcohol by volume (ABV): 14%	Total acidity (TA): 5.6 gr/lt
pH: 3.37	Residual sugars (RS): 1.6 gr/lt

TASTING NOTE

Bright golden-yellow color. Dominant aromas of white flowers and stone fruits on the nose complemented by subtle vanilla notes from the barrel. The aromatic intensity rolls onto the rich and full-bodied mouth where the oily sensation is masterfully balanced by the vibrant crispness. Very long finish.