

EMPHASIS

CHARDONNAY



Protected Geographical Indication

PGI Drama

Varieties

Chardonnay, Single Vineyard

Type

White, Dry

Produced from the cosmopolitan variety Chardonnay. The grapes come from a selected plot on the slopes of mount Menoikio at an altitude of 550 meters, where low yields per acre prevail.

Vinification

The light pressing of the grapes is carried out with the whole bunches, while the wine ferments and matures in oak barrels, oak tanks and ceramic amphorae for 6 months.

Characteristics

Bright, golden color. Beautifully evolved nose of aromas of pineapple and mango on a palate of honey and delicate vanilla-like hints of the oak. Its mouth is round and generous, giving a feeling of the sweetness of Chardonnay and it is balanced in acidity with a long-lasting freshness on the finish. Suggested aging even up to 10 years after harvest.

Serving Temperature

10 - 12°C

Food Pairing

Large grilled fish, grilled white meats, fatty, smoked cheeses, roast chicken with potatoes, salmon.

Important Distinctions

Gold Best in Class (IWSC), Double Gold (Chine Wine Awards), Gold (Berliner Wine Trophy, Citadelles du Vin, Challenge International Du Vin, Chardonnay du Monde) etc.