THEMA



PGI Drama

Varieties

Assyrtiko 50% - Sauvignon Blanc 50%

Type

White, Dry

It is a blend of Assyrtiko and Sauvignon Blanc. The characteristic white blend of the wider area of Drama, where the two varieties balance in harmony in the nose and the palette.

Vinification

Skin-contact at low temperature, longtime pressing and controlled fermentation of the juice in inox tanks help to fully exploit the potential of the grapes of the two varieties. The fermented wine matures in stainless tanks with the fine lees for 3 months.

Characteristics

Light yellow-green color. Complex nose beginning with intense aromas of exotic fruits and citron, continuing with compounding hints of white pepper and minerality. Well balanced and richly flavored in mouth with pleasing freshness. Clean and fruity aftertaste finishing with the characteristic crispness of Assyrtiko, which offers a strong earthy character to this wine. Suggested aging up to 3 years after harvest.

Serving Temperature

8 - 10°C

Food Pairing

Ideal complement for sea snacks, fishes, and salads

Important Distinctions

Gold Best of Show (Selections Mondiales Des Vins), Χρυσό Μετάλλιο (Vinalies Internationales, Berliner Wine Trophy, Mundus Vini, Citadelles Du Vin), 16,5/20 jancisrobinson.com, 90p. in Wine Advocate

