

BREAK THE GLASS

Dry White Wine



Technical Information

CLASSIFICATION.....	Varietal Wine
CLOSURE TYPE.....	STELVIN
COLOR / STYLE.....	Dry White Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Malagouzia 60% - Sideritis 40%
ORIGIN.....	Nemea of Korinthia
ALTITUDE (m).....	300
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	75
HARVEST.....	"20/8 - 31/8 & 15/10 - 31/10"
VINIFICATION / DISTILLATION.....	Controlled Fermentation at Low Temperatures (14° C - 16° C)
BARREL MATURING.....	-
BOTTLES (B).....	20.000
SERVING TEMPERATURE.....	9° C - 10° C

Technical Data

ALCOHOLIC TITLE (% vol).....	12,0
pH.....	3,2 - 3,4
RESIDUAL SUGARS (g/L).....	1,4 - 1,6
TOTAL ACIDITY (g/L).....	5,2 - 5,4
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	0,992
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

Tasting Notes

APPEARANCE.....	Pale lemon
NOSE.....	Tropical fruits' aromas and the presence of stone fruits, with hints of minerality.
PALATE.....	Dry, with balanced acidity, medium+ body, high intensity, medium finish.
FLAVOR CHARACTERISTICS.....	Aromas of banana and pineapple with the presence of juicy peach. Discreet hints of chamomile and minerality.