

PROROGOS

Dry White Wine



Technical Information

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| CLASSIFICATION..... | - |
| CLOSURE TYPE..... | Synthetic Top |
| COLOR / STYLE..... | Dry White Wine |
| BOTTLE (mL)..... | 750 |
| GRAPE VARIETALS..... | Roditis 40% - Savvatiano 40% - Moschofilero 20% |
| ORIGIN..... | Nemea of Korinthia |
| ALTITUDE (m)..... | 400 - 500 |
| SOIL..... | Cleye - Calcareous |
| CLIMATE..... | Typical Mediterranean |
| VINE / HECTAR..... | 4.200 |
| PRODUCTION (hl/ha)..... | 70 |
| HARVEST..... | 20/9 - 30/9 |
| VINIFICATION / DISTILLATION..... | Classic White Vinification at 15° C - 16° C |
| BARREL MATURING..... | - |
| BOTTLES (B)..... | 250.000 |
| SERVING TEMPERATURE..... | 9° C - 10° C |

Technical Data

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| ALCOHOLIC TITLE (% vol)..... | 12,0 |
| pH..... | 3,3 - 3,5 |
| RESIDUAL SUGARS (g/L)..... | 1,7 - 1,9 |
| TOTAL ACIDITY (g/L)..... | 5,1 - 5,3 |
| 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

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| APPEARANCE..... | Pale lemon |
| NOSE..... | Aromas of citrus fruits and their flowers, with the presence of botany and white pepper. |
| PALATE..... | Dry, with refreshing acidity, medium body and intensity. |
| FLAVOR CHARACTERISTICS..... | Aromas of freshly cut lemon and lime zest. Intense herbal presence of chamomile, verbena and green tea, with peppery details. |