

RETSINA

Traditional Appellation

Technical Information

CLASSIFICATION.....	Retsina Traditional Appellation
CLOSURE TYPE.....	STELVIN
COLOR / STYLE.....	-
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Roditis 60% - Savvatiano 40%
ORIGIN.....	Korinthia & Attiki
ALTITUDE (m).....	350
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.200
PRODUCTION (hl/ha).....	75
HARVEST.....	20/9 - 30/9
VINIFICATION / DISTILLATION.....	Classic White Vinification with the addition of pine resin, during the alcoholic fermentation.
BARREL MATURING.....	-
BOTTLES (B).....	30.000
SERVING TEMPERATURE.....	9° C - 10° C



Technical Data

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

APPEARANCE.....	Pale straw
NOSE.....	Aromas of citrus fruits, dragon fruit and herbs.
PALATE.....	Dry with refreshing acidity, full-bodied, high taste tensions and a long duration finish.
FLAVOR CHARACTERISTICS.....	Lively character of lemon and mandarin, with the presence of tropical fruits, such as dragon fruit, and botanical touches. Interesting notes of ice cream and submarine (greek traditional candy) vanilla.