

Tsantali KORMILITSA white

Appellation: Protected Geographical Indication Mount Athos
 Type: White dry wine
 Varieties: Chardonnay 50%, Assyrtiko 50% - Grapes of organic farming



2021 vintage

Tasting note

A bright lemony yellow color. Multifunctional aromatic character, with intense aromas of citrus fruits, green apple and pear. Notes of white flowers in the background. On the palate dry yet slightly oily with a typical crisp acidity to balance the complex tasty pallet of fruit and flowers. Complex finish that lasts.

Technical info

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|----------------------------------|-------|--|------|
| Alcohol by volume (%) | 12.65 | Total acidity (<i>gr tartaric acid/lt</i>) | 5.20 |
| Residual sugars (<i>gr/lt</i>) | 2.0 | pH | 3.09 |

The vineyard

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| Location: | Metohi Chromitsa, St. Panteleimon Monastery, Mount Athos |
| Total area: | 80 ha |
| Altitude: | 220 – 250 meters |
| Pruning method: | Royat (double sided) |
| Planting method: | Linear |

Winemaking

Classic white vinification.

Fermentation temperature at 16-17° C.

At the beginning of the fermentation, the must is filled in oak barrels for the completion of the fermentation.

Maturation: 5 months in 300 Lt French oak barrels (1st fill)