

KYDONITSA NIKOLAOU



Varietal Composition: Dry White Wine from 100% Kydonitsa BIO grapes.

Origin: The grapes are organically grown in the private 01h vineyards of Nikolaou family at the area of Douramani, with an average vine age of 6 years. The slope of the selected vineyard parcels is 2%, with south orientation and a yield of approximately 800 kg per acre. No pesticides and fertilizers are used other than Bordeaux mixture, Sulphur and organic mulch (organic compost).

Production: Pruning of vines in February and harvest at the end of August.

Vinification: The grapes intended for this wine are picked by hand once they reach the desired level of phenolic and alcoholic maturity. They are cooled at 4°C and go through skin contact cold extraction at 8°C for 10 hours. Using only the free-run, they are put through the alcoholic fermentation process, which takes place in stainless controlled temperature tanks at a temperature of 17°C in order to bring out the entire bouquet of the variety. In keeping with the principles of organic farming, we only add the bare minimum necessary quantity of Sulphur dioxide.

Organoleptic characteristics: Vibrant citrus fruit aromas, sweet buttery aftertaste with balanced acidity.

Serving: At a temperature of 12°C.

Food combination: Light meals and seafood.

Alcoholic strength: 13°C.