



Techni Alipias White

Producer: Wine Art Estate

Vintage: 2021

Tasting Notes: The Sauvignon Blanc in this blend offers a rich aroma of mature white fruits, while the Assyrtiko provides minerality, and structure. Aromas of tropical fruits, mango, melon, pineapple, kiwi, lime and peach. The two varieties blend in an elegant and harmonious combination. Cold soaking of the grape skins into the must to transfer the explosive aroma components of the grapes, prior to fermentation. Each variety is vinified separately in stainless steel tanks and after completion, the blend is created. Sur lies method (stirring the fine lees into the tanks) gives the wine volume and complexity.

Appellation: Protected Geographical Indication (P.G.I.) Macedonia

Grape Varietal: 80% Sauvignon Blanc - 20% Assyrtiko (Ah-seér-tee-ko)

Soils: Sandy-clay over limestone layers

Farming: Under conversion to organic viticulture, handpicked, vegan, low sulphites (less than 100mg).

Alcohol: 13%

Acidity: 5.5g/l

Residual Sugar: 1.9 g/L

pH:3.11

Food Pairing: Lightly seasoned fish and steamed shellfish. It also pairs well with sushi topped with wasabi.

Awards: Silver Texsom IWA



Imported By: R&R Selections ~ Premier Greek Wine