



## Limnio Blanc De Noir

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**Producer:** Domaine Porto Carras

**Vintage:** 2017

**Tasting Notes:** Bright straw color, light citrus aromas, honeyed fruits, nuts, and lemon custard. Limnio harvest takes place at mid September, from the oldest vineyards of the Domaine selecting the highest quality grapes. At the winery the handling of the grapes is careful but swift so that the juice is produced early enough so it is not colored by the skins. Skin contact in low temperature. Vinification in still vats with the use of selected yeasts at temperatures up to 15C. Aging with lees in French oak for 6 months periodical stirring of wine lees which improves the Limnio character.

**Appellation:** PDO Meliton Slopes

**Wine Type:** Dry White Wine

**Grape Varietal:** 100% Limnio (Leém-ño)

**Farming:** Organic, Handpicked, low sulphites (<100mg)

**Soils:** Sandy-Clay

**Altitude:** 150-300m

**Alcohol:** 14%

**Acidity:** 6.2

**Residual Sugar:** 0.65

**pH:** 3.08

**Food Pairing:** Seafood paella, Swordfish with broccolini, Cheese board featuring matured yellow cheeses and warm rosemary bread.



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