



## KAPPA P100, Xinomavro, PDO Amyndeo Pavlou Estate, Florina, Greece

**eCommerce # 221225 | 12.5% alc./vol. | \$20.80**

### Tasting notes:

Light red colour, small size bubble and long duration of release, aromas of dried small fruit and yeast, full bodied, balanced and playful taste with excellent aftertaste duration.

### Terroir:

Agios Panteleimon – Amyndeon is located in the northwestern corner of Greece, at an altitude of 650 meters ASL, approximately 120 kms West of Thessaloniki. The hills of Agios Panteleimon are nestled between two lakes: Lake Petres and Lake Vegoritis.



### Vinification:

Grapes are harvested manually in 20 kg “cassettes”. Fermentation takes place in stainless steel vats under computerized temperature control for approximately two weeks. Indigenous (natural) yeast from the grapes is used. Charmat Method.

**Variety:** Xinomavro 100%

**Residual Sugar:** 30 g/L

**Serving suggestion and food pairing:** This unique wine will tickle your palate and is perfect for any occasion. Serve Chilled. Share and Enjoy!



**Wine Style Asia Award'07 (06vntg)**

**Silver**