

Representing Star Producers Globally,



Servicing Star Markets Locally

KAPPA P35, Xinomavro, PDO Amyndeo

Pavlou Estate, Florina, Greece

eCommerce # 449073 | 12.9% alc./vol. | \$17.80

Tasting notes:

Light red colour. Aromas of forest berries, cherry and spice. Medium bodied, crisp taste. Long duration in the mouth.

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. The wine matures in stainless steel tanks. Further maturation occurs after bottling.

Variety: Xinomavro 100%

Residual Sugar: 3 g/L

Serving suggestion and food pairing: Serve chilled at 8-10°C. Perfect accompaniment for yellow cheeses, pasta, pizza, lake fish and fatty fish (salmon, trout); Ideal with Mediterranean dishes.



AWC Vienna'08 (06vntg)

Seal of Approval