



## CHARDONNAY PGI ACHAIA OAK FERMENTED 2015 Cavino S.A., Achaia, Greece

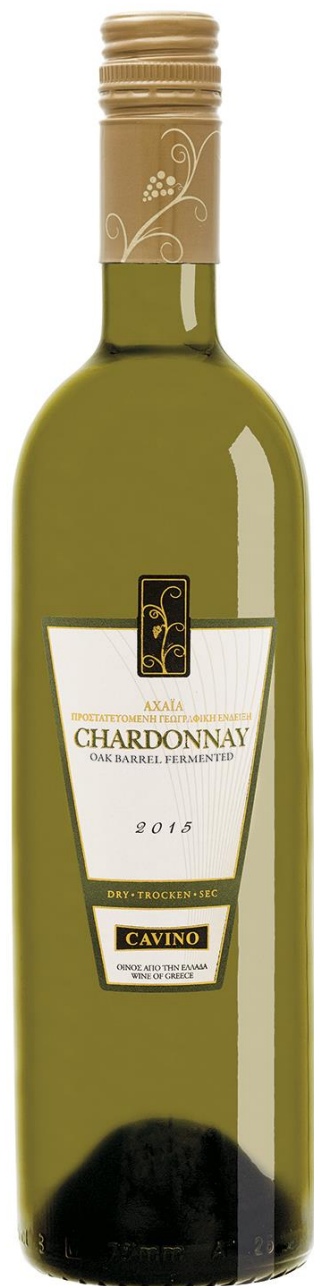
LCBO # 457945 | 12.5% alc./vol. | \$16.95

### Tasting Notes

*Citrus aromas, mature pineapple on vanilla, smoky background. Full body, well structured & crispy. Fruity, okay aftertaste.*

### Terroir:

The vineyards stretching along gentle slopes with a northerly orientation and protected by the cool sea breezes of the Gulf of Korinthos (Corinth) in the summer. The vineyards lie at 700-850 meters altitudes, and their soil varies from white calcareous to fertile sandy loam with good drainage. Climate is temperate.



### Vinification:

A selection of grapes from the best Achaia's "terroirs". The grapes are carefully and smoothly handled. Fermentation in oak barrel creates a rounder, creamier flavor and texture in a wine. Oak barrels give Chardonnay wine buttery texture and vanilla-like flavors, and can also mellow the wine's acid to give it a softer mouthfeel.

**Variety:** Chardonnay 100%.

**Residual sugar:** 2.8 g/L

**Food pairing:** Best served at 12°C. Pairs deliciously with grilled fish such as turbot or salmon. Perfectly with late summer vegetables such as red peppers, corn, butternut squash and pumpkin, ham or cheese-based salads such as Caesar salad or chicken salads that include peach, mango or macadamia nuts.