



Name of the Wine: KAPPA P11 (Blanc de Noirs)

Appellation: Regional White Wine of Macedonia (Greece)

Varietal(s): 80% Xynomavro – 20% Riesling

Bottles Produced: 10,000 bottles

Production Area: The estate is located in Agios Panteleimon-Amyndeon, approximately 120 kilometres west of Thessaloniki. Vineyards are located on hills which are nestled between Lake Vegoritis and Lake Petres. The soil is primarily sandy and pH neutral.

Hectares of Production: 20

Yield per Vine: approx. 1.5kg./vine

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Training system: Cordon-Trained (Bilateral)

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.

Analytical Data: Alcohol: 13.1% alc. /vol; Total Acidity: 5.9g/L in Tartaric Acid; Residual Sugars: <2g/L

Ageing: The wine is aged in stainless steel vats. Further maturation occurs after bottling.

Organoleptic Examination: Full fruity with enjoyable character

Color: Deep golden yellow / very bright

Nose: Delicate flower aromas.

Taste: Full fruity taste with enjoyable aftertaste

Conservation Time: 3 years

Food Match: Serve chilled at 8° -10° with seafood, fish, white meats, pasta with white sauces and soft cheeses.