


PAVLIDIS ASSYRTIKO 2008

<i>Type :</i>	White, Dry, Regional Wine Drama.	
<i>Varieties :</i>	Assyrtiko	
<i>Production:</i>	3.500 Bottles / 600 cases of 6	
<i>Wine making :</i>	The perfect ripening of the grapes and the carefully selected date of harvest, which is practiced during the night, contribute to the preservation of varietal aromas and natural acidity. Destemming and light-crushing is followed by skin-contact at low temperature, longtime-smooth pressing and fermentation under controlled range of temperature in inox tanks. A six months period staying on lees gives certain roundness to this wine, which balance the high acidity.	
<i>Organoleptic Description:</i>	Bright, green –yellow colour. On the nose discreet aromas of white flowers, citrus and lemon peel combined with a sense of minerality. It is a full-bodied wine with an extremely high and refreshing acidity and notes of citrus, stone and chalk dominating in the mouth and its long aftertaste.	
<i>Served at :</i>	9 – 11 ⁰ C	
<i>Accompanies :</i>	It loves food and it pairs very well with fishes and fresh mediterranean salads, as well as pastas (with pesto) and a wide selection of fatty cheeses.	
<i>Awards :</i>		