

## **“KRITIKOS TOPIKOS” WHITE**

Regional Wine of Crete

### VINICULTURE

Variety	VILANA 75%-MOSXATO 5%-THRAPSATHIRI 20%
Crop yield	1000 kgr/hectare.
Farming	Vineyards arranged in linear system. They are farmed in a height of 300-600 meters.
Wine harvest	End of August-Middle of September.
Constitution of ground	Sand

### WINE MAKING

Technique	Classic white wine making with controlled temperature and static demudding
Alcohol	11,5% VOL.
Total acidity	5,15gr/ltr
Residual sugar	4,5gr/ltr

### FLAVOR TASTING

Color	Limpid green-yellow.
Aroma	Discreet aromas from drained flowers.
Body	Medium and soft.
Taste	Balanced which is characterized by aromatic intense and of flowers
Harmony of tastes	accompanies perfectly sea food, specifically fried, chicken, Meat with white sauces.
Serving temperature	10° C.