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| <u>BRAND NAME:</u> | ODE PANOS |
| <u>COLOUR:</u> | White |
| <u>TYPE:</u> | Sparkling wine |
| <u>GRAPE VARIETY:</u> | Table wine. Product of organic farming |
| <u>VINTAGE:</u> | 100% MOSCHOFILERO |
| <u>DURATION OF MATURATION (if any):</u> | 2002 |
| <u>ALCOHOL CONTENT:</u> | Bottling takes place 30 to 40 days after the end of fermentation |
| <u>ACIDITY:</u> | 11,5% by vol. |
| <u>Ph:</u> | 6,6 gr./lt. as tartaric acid |
| <u>RESIDUAL SUGAR:</u> | 3,2 |
| <u>ANNUAL PRODUCTION:</u> | 9,3 gr./lt. |
| <u>OPTIMUM DRINKING:</u> | 10.000 bottles |
| <u>SERVING TEMPERATURE:</u> | Ready to drink now, it will be at its best all through out 2003 to 2005 |
| | 6-8°C |

FOOD MATCHING SUGGESTIONS:

Ideal as an aperitif or served at the end of the meal to accompany fruits and light desserts. The opening of a sparkling wine signifies joy, happiness and success. We firmly believe that sparkling wines should not be kept aside, saved only for special occasions. We think that every day of our lives can be a day of joy.

OTHER TECHNICAL DETAILS:

It was our belief that Moschofilero was the most suitable greek grape variety for sparkling wine. «ODE PANOS» proved us to be right. Carefully selected grapes are destemmed and pressed, and the free run juice is fermented in special tanks. Temperature control is very important in order to capture the varietal typicity of the wine. Thus, the second fermentation occurs at 12-14°C and, therefore, lasts many times close to 60 days.

TASTING NOTES:

Pale, bright silver yellow, persistent and fine cordons. Aromatic intensity with evident varietal character. Rose petals are at the forefront while the cool fermentation aromes (banana, green) contribute to the overall complexity. Creamy on the palate with freshness, vivacity, intensity and length, a totally new experience...