

## PRODUCT TECHNICAL SPECIFICATION

### VIN DE LIQUEUR DE SAMOS « AGED » ANTHEMIS

VARIETY : 100 % SMALL-GRAPED WHITE MUSCAT

TERRITORY : SEMI-MOUNTAINOUS, STRAINED, NOT VERY FERTILE SOIL.  
RELATIVELY SMALL-TERRACED VINEYARDS

VINTAGE : TAKES PLACE AFTER GRAPES HAVE MATURED NATURALLY  
TRANSPORT TO WINERIES IN PLASTIC CRATES.

VINIFICATION : FIRST PRESSURE MUST RECEIVED AND THERE FOLLOWS THE PROCESS  
OF MUD-REMOVAL BY CENTRIFUGATION.

ALCOHOL ADDITION : ETHYLIC ALCOHOL OF VINICULTURING ORIGIN IS ADDED TO MUD-FREE  
MUST, BEFORE OR UPON COMMENCEMENT OF FERMENTATION.

STABILIZATION : CLARIFICATION AND THEN AGEING FOR A PERIOD OF FIVE YEARS  
IN OAK BARRELS.

ANALYTICAL DATA :   DEGREE OF ALCOHOL.....15 % Vol.  
                          TOTAL ACIDITY (TARTR.A.).....4,65 GR/L.  
                          REDUCTANT SUGAR.....200 GR/L.  
                          pH.....3,55

ORGANOLEPTIC ANALYSIS :

COLOUR : BROWN BLONDE

ODOUR : HARMONIC AND COMPOUND, CONSISTING OF SECONDARY AND TERTIARY MUSCAT  
AROMAS.

THERE STAND OUT SCENTS OF FLOWERS, RIPE AND DRIED FRUIT, HONEY ETC.

TASTE : SOFT AND BALANCED, HAVING A LONG DURATION.