

PRODUCT TECHNICAL SPECIFICATION

SAMOS VIN DOUX NATUREL GRAND CRU

VARIETY: 100 % SMALL-GRAPED WHITE MUSCAT

TERRITORY: SEMI-MOUNTAINOUS, AREAS OF MT.KERKIS AND MT. AMBELOS
OF NOT VERY FERTILE SOIL.

VINEYARDS:SELECTED, RELATIVELY SMALL-TERRACED VINEYARDS, THE MAXIMUM OUTPUT
OF WHICH DOES NOT EXCEED THE AMOUNT OF 530 KG OF GRAPES PER 1000 SQ.M.

VINTAGE: VERY RIPE AND HEALTHY GRAPES, DEGREE OF SWEETNESS RANGES FROM
14,5° TO 15°. THEY WERE CARRIED TO THE WINERY IN PLASTC CRATES.

VINIFICATION: IT TOOK PLACE IN PNEUMATIC PRESSES WILMES, WHILE MUST MUD-REMOVAL
IS ACHIEVED BY CENTRIFUGATION.

FERMENTATION: BY MEANS OF LEAVEN, AT THE TEMPERATURE OF 16° C.

AT THE PROPER STAGE, THERE WAS A MIXING AND DISCONTINUATION OF

FERMENTATION

USING ETHYLIC ALCOHOL 96 DEGREES OF VINICULTURING ORIGIN, AT ABOUT 7,5 % OF

THE

VOLUME OF THE MUST USED.

STABILIZATION: AFTER COMPLETE CLARIFICATION, THERE FOLLOWED AN IDUSTRIAL STABILIZATION,
USING A CONTINUALLY OPERATING FREEZING UNIT.

ANALYTICAL DATA: DEGREE OF ALCOHOL.....15 % Vol.
 TOTAL ACIDITY (TARTR.A.).....6,00 GR/L.
 REDUCTANT SUGAR.....130 GR/L.
 pH.....3,40

ORGANOLEPTIC ANALYSIS:

COLOUR: THAT OF TOPAZ.

ODOUR: PLEASANT & HARMONIC, COMBINING BOTH OF PRIMARY AND SECONDARY AROMA.

TASTE: EXCELLENT AND UNIQUE. IT IS QUITE A SWEET WINE, SINCE IT STILL RETAINS MUCH OF SUGAR
NOT

FERMENTED YET. ON THE OTHER HAND, IT'S ALSO SEMI-SWEET, ON THE GROUNDS THAT IT HAS

LOST

PART OF ITS ORIGINAL SWEETNESS, AS WELL AS AROMATIC, SINCE IT KEEPS THE SCENT OF

MUSCAT

GRAPE. AFTER ALL, IT'S NOT ACCIDENTAL THE FACT THAT THIS PARTICULAR TYPE OF WINE IS

BY FAR

OUR AMBASSADOR TO THE INTERNATIONAL WINE MARKET, ESPECIALLY THE FRENCH ONE.