

## PRODUCT TECHNICAL SPECIFICATION

### VIN NATURELLEMENT DOUX DE SAMOS «N E C T A R»

VARIETY : 100 % SMALL-GRAPED WHITE MUSCAT

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

VINTAGE : VERY RIPE & HEALTHY GRAPES (BAUME DEGREE 14<sup>0</sup> C) .TRANSPORT TO THE WINERIES IN PLASTIC

CRATES. AFTERWARDS, THEY ARE EXPOSED TO THE SUN FOR A FEW DAYS, RESULT OF WHICH

IS THE CONSIDERABLE INCREASE OF SWEETNESS DEGREE , DUE TO EVAPORATION (BAUME DEGREE GREATER THAN 21<sup>0</sup> C).

VINIFICATION : IT TAKES PLACE IN PNEUMATIC PRESSES WILMES, WHILE MUST MUD-REMOVAL IS ACHIEVED

BY CENTRIFUGATION.

FERMENTATION : FERMENTATION TAKES PLACE WITHIN STAINLESS STEEL TANKS BY MEANS OF LEAVEN, CONTROLLED TEMPERATURE AT 17 ° C MAXIMUM. DURATION 3 WEEKS APPROXIMATELY.

FERMENTATION STOPS BY ITSELF ONCE AN APPROXIMATE DEGREE OF BAUME 6<sup>0</sup> – 7<sup>0</sup> AND ALCOHOL 14<sup>0</sup> – 15<sup>0</sup> ARE OBTAINED, AND THERE FOLLOWS THE PROCESS OF MUD-

REMOVAL

AND CLARIFICATION.

STABILIZATION : THE WINE IN QUESTION IS GRADUALLY STABILIZED AND BECOMES ANTIQUATED IN OAK BARRELS FOR THREE YEARS.

ANALYTICAL DATA : DEGREE OF ALCOHOL.....14 % Vol.  
TOTAL ACIDITY (TARTR.A.).....5,80 GR/L  
REDUCTANT SUGAR.....150 GR/L.  
PH.....3,60

ORGANOLEPTIC ANALYSIS :

COLOUR : DEEP GOLDISH

ODOUR : STRONG AND HARMONIC WITH AROMA, TO SOME EXTENT PRIMARY AND TO GREATEST EXTENT SECONDARY AS WELL AS TERTIARY. THERE STAND OUT SCENTS OF FLOWERS, RIPE AND

DRIED FRUIT, HONEY, ETC.

TASTE : SOFT AND VELVET REMINDING OF BOTH THE VARIETY AND INGREDIENTS PRODUCED IN THE COURSE OF

FERMENTATION (GLYCERIN, ESTERS, ETC) OR DEVELOP DURING MATURITY.

STRONG, VELVET EVER LASTING EXTRA TASTE.

SAMOS NECTAR IS BY FAR AN EXCLUSIVELY SELECTED PRODUCT, SHOWING OFF THE HUGE POTENTIALITIES OF SAMOS MUSCAT. IT HAS ALREADY BEEN AWARDED A GREAT NUMBER OF PRIZES AT INTERNATIONAL FAIRS AND COMPETITION. IT IS SERVED AT 16<sup>0</sup> –18<sup>0</sup> C. PREFERABLY.