

DOMAINE PORTO CARRAS ASSYRTIKO 2008

DOMAINE PORTO CARRAS, Greece, Central Macedonia, Chalkidiki, Sithonia Region

O E N O L O G I C A L	A N A L Y S I S	VINTAGE:	2008
		PRODUCTION VOLUME:	20,000BOTTLES
		COLOR AND TYPE OF WINE:	Dry White, Regional wine of Sithonia
		VARIETAL MAKE-UP:	100% ASSYRTIKO
		REGION:	Chalkidiki, Sithonia, Mount Meliton Slopes
		SOIL:	Sandy loam – loam, (pH 7–8,4)
		CLIMATE CONDITIONS:	Semi-arid, sun exposure, good humidity and sea-winds
		VINIFICATION PROCESS:	Skin contact, low pneumatic pressure -> clarification -> alcoholic fermentation at 18°C, inox tanks -> 2 months bottling
C H E M I C A L	A N A L Y S I S	ALCOHOL BY VOLUME:	13 ,5%
		SUGAR RESIDUES:	4,7 g/l
		TOTAL SULFUR DIOXIDE :	84 mg/l
		pH:	3,53
		VOLATILE ACIDITY:	0,41g/l
		TOTAL ACIDITY:	7,10 g/l
		ORGANOLEPTIC ANALYSIS:	Intense aroma, characteristic of the Assyrtiko variety, high acidity
		TASTING COMBINATIONS:	Fresh sea food, fish on the grill
		SERVING TEMPERATURE:	8 –12 °C

MALAGOUZIA 2008

DOMAINE PORTO CARRAS, Greece, Central Macedonia, Chalkidiki, Sithonia Region

O E N O L O G I C A L	A N A L Y S I S	VINTAGE:	2008
		PRODUCTION VOLUME:	25,000 bottles
		TYPE AND COLOR OF WINE:	Dry White, Vin de Pays (Regional)
		VARIETAL MAKE-UP:	100 % Malagouzia (organic cultivation)
		REGION:	Chalkidiki, Sithonia Peninsula, Mount Meliton Slopes
		SOIL:	Sandy Loam (pH 7,5), highly fertile, no irrigation
		CLIMATE CONDITIONS:	Semi-arid, sun exposure, good humidity and sea-winds
		VINIFICATION PROCESS:	Typical for whites -> low pneumatic pressure -> clarification -> alcoholic fermentation at 18°C, inox tanks -> 2 months bottling
C H E M I C A L	A N A L Y S I S	ALCOHOL BY VOLUME:	13,5 % vol.
		SUGAR RESIDUES:	2,4 g/l
		TOTAL SULFUR DIOXIDE:	112 mg/l
		pH:	3,28
		VOLATILE ACIDITY:	0,47 g/l
		TOTAL ACIDITY:	6,70 g/l
		ORGANOLEPTIC ANALYSIS:	Yellow color, flowery nose, exotic fruits, mint notes. Rich and round on the palate, apricot and peach flavors
		TASTING COMBINATIONS:	Fresh fish, seafood, white meat, pasta, white cheeses.
		SERVING TEMPERATURE:	8 -12 °C

ROSE 2008

DOMAINE PORTO CARRAS, Greece, Central Macedonia, Chalkidiki, Sithonia Region

O E N O L O G I C A L	A N A L Y S I S	VINTAGE:	2008
		PRODUCTION VOLUME:	20,000BOTTLES
		COLOUR AND TYPE OF WINE:	Dry Rose , Vin de Pays (Regional)
		VARIETAL MAKE-UP:	80% Cabernet Sauvignon, 20% Syrah (organic cultivation)
		REGION:	Chalkidiki, Sithonia Peninsula, Mount Meliton Slopes
		SOIL:	Sandy loam- loam, no irrigation, normal fertility
		CLIMATE CONDITIONS:	Semi-arid, sun exposure, good humidity and sea-winds
		VINIFICATION PROCESS:	Skin contact for 20-24 hours-> fermentation in stainless steel vats at 18°C
C H E M I C A L	A N A L Y S I S	ALCOHOL BY VOLUME:	12,5 %
		SUGAR RESIDUES:	3,1 g/l
		TOTAL SULFUR DIOXIDE :	75 mg/l
		pH:	3,48
		VOLATILE ACIDITY:	0,39 g/l
		TOTAL ACIDITY:	5,7 g/l
		ORGANOLEPTIC ANALYSIS:	Light - bright ruby color, intense floral bouquet, Full body, delicate tannins
		TASTING COMBINATIONS:	White meat, fish, vegetables, salads
		SERVING TEMPERATURE:	8 - 12 °C

LIMNIO 2007

DOMAINE PORTO CARRAS, Greece, Central Macedonia, Chalkidiki, Sithonia Region

O E N O L O G I C A L	A N A L Y S I S	VINTAGE:	2007
		PRODUCTION VOLUME:	40,000 bottles
		COLOR AND TYPE OF WINE:	Dry Red, V.Q.P.R.D. Côtes de Meliton
		VARIETAL MAKE-UP:	100% Limnio (organic cultivation)
		REGION:	Chalkidiki, Sithonia Peninsula, Mount Meliton Slopes
		SOIL:	Loam and sandy loam, Ph 8,2, inclining and deeply rooted
		CLIMATE CONDITIONS:	Semi-arid, sun exposure, good humidity and sea-winds
		VINIFICATION PROCESS:	Typical for reds->low pneumatic pressure ->alcoholic -> malolactic -> 12 months aging in oak barrels
C H E M I C A L	A N A L Y S I S	ALCOHOL BY VOLUME:	13,5 % vol.
		SUGAR RESIDUES:	1,4 g/l
		TOTAL SULFUR DIOXIDE :	60 mg/l
		pH:	3,52
		VOLATILE ACIDITY:	0,57 g/l
		TOTAL ACIDITY:	5,20 g/l
		ORGANOLEPTIC ANALYSIS:	Light red color, spicy pepper and cinnamon aromas, soft and delicate tannins, easy and full on the palate
		TASTING COMBINATIONS:	Meat and oil-based Mediterranean dishes
		SERVING TEMPERATURE:	16-18 °C

CHATEAU PORTO CARRAS 2003

DOMAINE PORTO CARRAS, Greece, Central Macedonia, Chalkidiki, Sithonia Region

O E N O L O G I C A L	A N A L Y S I S	VINTAGE:	2003
		PRODUCTION VOLUME:	55,000 BOTTLES
		TYPE AND COLOR OF WINE:	DRY RED, V.Q.P.R.D. Côtes de Meliton
		VARIETAL MAKE-UP:	75% CABERNET SAUVIGNON, 10% CABERNET FRANC, 10% LIMNIO, 5% Merlot (organic cultivation)
		REGION:	Chalkidiki, Sithonia, Mount Meliton Slopes
		SOIL:	Sandy loam- loam, no irrigation, normal fertility
		CLIMATE CONDITIONS:	Semi-arid, sun exposure, good humidity and sea-winds
		VINIFICATION PROCESS:	Typical for reds->low pneumatic pressure ->alcoholic -> malolactic -> 18 months aging in French new oak barrels
C H E M I C A L	A N A L Y S I S	ALCOHOL BY VOLUME:	13,% vol.
		SUGAR RESIDUES:	2,4 g/l
		TOTAL SULFUR DIOXIDE :	62 mg/l
		pH:	3,38
		VOLATILE ACIDITY:	0,63 g/l
		TOTAL ACIDITY:	5,60 g/l
		ORGANOLEPTIC ANALYSIS:	Rich, deep red with blue color glints, complex fruit and vanilla aromas, velvety tannins, exciting on the palate
		TASTING COMBINATIONS:	Game, red meats, full and complex meals.
		SERVING TEMPERATURE:	17-19 °C