

PRODUCER :

**UNION OF WINEMAKING
COOPERATIVES OF SAMOS**

MALAGARI - 831 00 SAMOS-GREECE

TEL. (22730) 87511, 87539

FAX. (22730) 23907

E-MAIL : info@samoswine.gr

WEB SITE : www.samoswine.gr

PRODUCT TECHNICAL SPECIFICATION

DRY WHITE WINE “HIGH PEAKS”

VARIETY : 100 % SMALL-GRAPED WHITE MUSCAT

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

VINIFICATION : SELECTION OF VINEYARDS. THE HARVEST TAKES PLACE JUST BEFORE THE NATURAL MATURATION OF GRAPES. TRANSPORT IN PLASTIC CRATES.
THERE FOLLOWS MUD-REMOVAL BY CENTRIFUGATION AFTER THE FIRST PRESSURE
MUST HAS BEEN RECEIVED IN PNEUMATIC PRESSES WILMES.

FERMENTATION : BY MEANS OF LEAVEN, AT THE TEMPERATURE OF 16⁰ - 18⁰ C.

ALL PROCEDURES INVOLVED OCCUR IN STAINLESS STEEL CONTAINERS.

STABILIZATION : RAPID MUD-REMOVAL BY CENTRIFUGATION, AND THEN CLARIFICATION AFTER WHICH FOLLOWS FREEZING.

ANALYTICAL DATA :

DEGREE OF ALCOHOL.....	12 % Vol.
TOTAL ACIDITY (TARTR.A.).....	.5,40 GR/L.
REDUCTANT SUGAR.....	5,00 GR/L.
PH.....	3,25

ORGANOLEPTIC ANALYSIS :

COLOUR : GREEN AND YELLOW

ODOUR : STRONG AND HARMONIC INCLUDING ALL CHARACTERISTICS OF MUSCAT.

TASTE : SOFT AND VELVET, THE DURATION OF WHICH IS LONG ENOUGH.

IT IS SERVED AT 10 DEGREES C.