

THEMA 2007

<i>Type :</i>	White, Dry, Regional Wine of Drama.
<i>Varieties :</i>	Assyrtiko (40%), Sauvignon blanc (60%)
<i>Production:</i>	100.000 Bottles / 17.000 cases of 6
<i>Wine making :</i>	The perfect ripening of the grapes and the carefully selected date of harvest, which is practiced during the night, contribute to the preservation of varietal aromas and natural acidity. Destemming and light-crushing is followed by skin-contact at low temperature, longtime pressing and controlled fermentation of the juice at 18 °C in inox tanks. A two months period staying on lees gives a certain roundness to this wine.
<i>Organoleptic Description:</i>	Light yellow – green colour. Complex nose beginning with intense fruity aromas of exotic fruits and continuing with compounding hints of citron and peach. Well balanced and richly flavoured in mouth with pleasing freshness. Clean and fruity aftertaste finishing with the characteristic crispness of Assyrtiko.
<i>Served at :</i>	9 – 11 ° C
<i>Accompanies :</i>	Ideal complement for sea snacks and a wide selection of yellow cheese.

