

# KLIMA WHITE KARAVITAKIS

## VINEYARDS

Fourth generation family-owned vineyards located in Chania, on the beautiful Mediterranean island of Crete, Greece. Wholly sustainable farming practices.

## SOIL

Inclined limestone and clay fields at an altitude of 150-290 meters.

## CLIMATE

Slightly lower temperatures than average for the Mediterranean, adequate rainfall during winter, a warm summer and the presence of a cooling sea breeze which benefits the vineyard during summer days.

## HARVEST

Late August and September

## VINIFICATION METHOD

Grapes are harvested early in the morning and carefully sorted, de-stemmed and pneumatically pressed at a low, controlled temperature. Vinification takes place with selected yeast at 16-17C in stainless steel tanks. The wine remains in contact with lees for 2 months.

## SERVING SUGGESTIONS

Pairs well with seafoods and salads, such as smoked sardines with cherry tomatoes, stuffed squid with sauteed celery. Complements simple chicken dishes.



## TASTING CHARACTERISTICS:

Smooth peach and apricot aromas

Well knitted with layers of fresh herbs and subtle minerality



TYPE :  
DRY WHITE WINE

VARIETY :  
100% VIDIANO

PRODUCER :  
KARAVITAKIS WINERY

ALCOHOLIC VOLUME [%]: 13

SULFUR  
[MGR / LT]: 25

TOTAL ACIDITY  
[GR ACETIC ACID / LT]: 6.6

RESIDUAL SUGAR [GR / LT]: 1.7

KARAVITAKIS WINERY

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