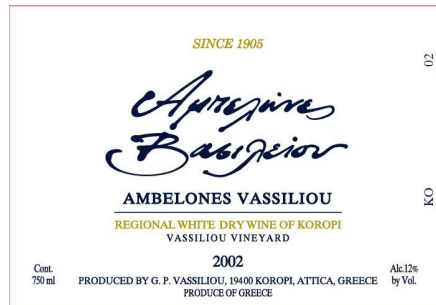


## Domaine Vassiliou Ambelones 2005



Wine Name:	Domaine Vassiliou Ambelones
Oenologist:	George Vassiliou
Varieties:	Savatiano 80%, Roditis 20%
Region:	Koropi, Attica
Soil:	Sandy clay
Climate:	Mild, wet winters and hot, dry summers
Harvest:	Begins the second week of September
Vinification:	The grapes are picked by hand and placed in small plastic crates. Vinification is carried out in temperature-controlled stainless steel tanks (between 18-20C). Savatioano and Roditis are fermented separately. The wines are then gently fined. After a settling period, the wines are blended.
Alcohol:	11.5%
Acidity:	5.5g/l
Taste Profile:	Pale yellow in color. Medium intense ripe summer fruits such as nectarines, apricot, mineral and citrus are found on the nose. Medium bodied, with medium balanced acidity. Concentrated fruits on the palate of pineapple, lemon zest and ripe apricots. Medium length finish.
Food Pairings:	Pairs well with grilled fish, salmon, salads and light appetizers with simple sauces or dressings. Excellent on its own by the glass.