

**PRODUCT TECHNICAL SPECIFICATION**  
**VIN NATURELLEMENT DOUX DE SAMOS «N E C T A R»**



**VARIETY**

100 % SMALL-GRAPED WHITE MUSCAT.

**TERRITORY**

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

**VINTAGE**

VERY RIPE & HEALTHY GRAPES (BAUME DEGREE 14° C).  
 TRANSPORT TO THE WINERIES IN PLASTIC CRATES. AFTERWARDS,  
 THEY ARE EXPOSED TO THE SUN FOR A FEW DAYS, RESULT OF  
 WHICH IS THE CONSIDERABLE INCREASE OF SWEETNESS DEGREE ,  
 DUE TO EVAPORATION (BAUME  
 DEGREE GREATER THAN 21° C).

**VINIFICATION**

IT TAKES PLACE IN PNEUMATIC PRESSES WILMES, WHILE MUST  
 MUD-REMOVAL IS ACHIEVED BY CENTRIFUGATION.

**FERMENTATION**

FERMENTATION TAKES PLACE WITHIN STAINLESS STEEL TANKS BY  
 MEANS OF LEAVEN, CONTROLLED TEMPERATURE AT 17 °C  
 MAXIMUM. DURATION 3 WEEKS APPROXIMATELY.  
 FERMENTATION STOPS BY ITSELF ONCE AN APPROXIMATE  
 DEGREE OF BAUME 6° – 7° AND ALCOHOL 14° – 15° ARE  
 OBTAINED, AND THERE FOLLOWS THE PROCESS OF MUD-  
 REMOVAL AND CLARIFICATION.

**STABILIZATION**

THE WINE IN QUESTION IS GRADUALLY STABILIZED AND BECOMES  
 ANTIQUATED IN OAK BARRELS FOR THREE YEARS.

**ANALYTICAL DATA**

DEGREE OF ALCOHOL..... 14 % Vol.  
 TOTAL ACIDITY (TARTR.A.)..... 5, 80 GR/L.  
 REDUCTANT SUGAR..... 150 GR/L.  
 PH.....3,60

**ORGANOLEPTIC ANALYSIS**

**COLOUR :** DEEP GOLDISH

**ODOUR :** STRONG AND HARMONIC WITH AROMA, TO SOME  
 EXTENT PRIMARY AND TO GREATEST EXTENT  
 SECONDARY AS WELL AS TERTIARY. THERE STAND OUT  
 SCENTS OF FLOWERS, RIPE AND DRIED FRUIT HONEY,  
 ETC.

**TASTE :** SOFT AND VELVET REMINDING OF BOTH THE VARIETY  
 AND INGREDIENTS PRODUCED IN THE COURSE OF  
 FERMENTATION (GLYCERIN, ESTERS, ETC) OR DEVELOP  
 DURING MATURITY. STRONG, VELVET EVER LASTING  
 EXTRA TASTE.

**SAMOS NECTAR** IS BY FAR AN EXCLUSIVELY SELECTED PRODUCT,  
 SHOWING OFF THE HUGE POTENTIALITIES OF SAMOS MUSCAT.  
 IT HAS ALREADY BEEN AWARDED A GREAT NUMBER OF PRIZES AT  
 INTERNATIONAL FAIRS AND COMPETITION.  
 IT IS SERVED AT 16° –18° C. PREFERABLY.

ΕΛΛΗΝΙΚΟ ΠΡΟΪΟΝΤ (Greece's Quality Standard) / ΕΛΛΗΝΙΚΟ ΠΡΟΪΟΝΤ (Greece's Quality Standard) / Produced & Bottled by the Union of Winegrowing Cooperatives of Samos, Product of Greece



500ml alc. 14% by vol.

