

PRODUCT TECHNICAL SPECIFICATION

VIN LIQUEUR DE SAMOS « AGED » - ANTHEMIS



VARIETY

100 % SMALL-GRAPED WHITE MUSCAT

TERRITORY

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

VINTAGE

TAKES PLACE AFTER GRAPES HAVE MATURED NATURALLY
TRANSPORT TO WINERIES IN PLASTIC CRATES.

VINIFICATION

FIRST PRESSURE MUST RECEIVED AND THERE FOLLOWS THE PROCES
OF MUD-REMOVAL BY CENTRIFUGATION.

ALCOHOL ADDITION

ETHYLIC ALCOHOL OF VINICULTURING ORIGIN IS ADDED TO MUD-
FREE MUST, BEFORE OR UPON COMMENCEMENT OF FERMENTATIO

STABILIZATION

CLARIFICATION AND THEN AGEING FOR A PERIOD OF FIVE YEARS IN
OAK BARRELS.

ANALYTICAL DATA

DEGREE OF ALCOHOL..... 15 % Vol.
TOTAL ACIDITY (TARTR.A.)..... 4,65 GR/L.
REDUCTANT SUGAR..... 200 GR/L.
PH..... 3,55

ORGANOLEPTIC ANALYSIS

COLOUR : BROWN BLONDE

ODOUR : HARMONIC AND COMPOUND, CONSISTING OF
SECONDARY AND TERTIARY MUSCAT AROMAS.
THERE STAND OUT SCENTS OF FLOWERS, RIPE
AND DRIED FRUIT, HONEY ETC.

TASTE : SOFT AND BALANCED, HAVING A LONG DURATION.