

PRODUCT TECHNICAL SPECIFICATION

VIN DOUX NATUREL DE SAMOS - GRAND CRU



500ml alc.15%by vol.



VARIETY

100 % SMALL-GRAPED WHITE MUSCAT

TERRITORY

SEMI-MOUNTAINOUS, AREAS OF MT.KERKIS AND MT. AMBELOS OF NOT VERY FERTILE SOIL.

VINEYARDS

SELECTED, RELATIVELY SMALL-TERRACED VINEYARDS, THE MAXIMUM OUTPUT OF WHICH DOES NOT EXCEED THE AMOUNT OF 530 KG OF GRAPES PER 1000 SQ.M.

VINTAGE

VERY RIPE AND HEALTHY GRAPES, DEGREE OF SWEETNESS RANGES FROM 14,5⁰ TO 15⁰. THEY WERE CARRIED TO THE WINERY IN PLASTC CRATES.

VINIFICATION

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

FERMENTATION

BY MEANS OF LEAVEN, AT THE TEMPERATURE OF 16⁰ C. AT THE PROPER STAGE, THERE WAS A MIXING AND DISCONTINUATION OF FERMENTATION USING ETHYLIC ALCOHOL 96 DEGREES OF VINICULTURING ORIGIN, AT ABOUT 7, 5 % OF THE VOLUME OF THE MUST USED.

STABILIZATION

AFTER COMPLETE CLARIFICATION, THERE FOLLOWED AN INDUSTRIAL STABILIZATION, USING A CONTINUALLY OPERATING FREEZING UNIT.

ANALYTICAL DATA

DEGREE OF ALCOHOL..... 15 % Vol.
 TOTAL ACIDITY (TARTR.A.)..... 6,00 GR/L.
 REDUCTANT SUGAR..... 130 GR/L.
 PH..... 3,40

ORGANOLEPTIC ANALYSIS

COLOUR: THAT OF TOPAZ.

ODOUR : PLEASANT & HARMONIC, COMBINING BOTH OF PRIMARY AND SECONDARY AROMA.

TASTE : EXCELLENT AND UNIQUE. IT IS QUITE A SWEET WINE, SINCE IT STILL RETAINS MUCH OF SUGAR NOT FERMENTED YET. ON THE OTHER HAND, IT'S ALSO SEMI-SWEET, ON THE GROUNDS THAT IT HAS LOST PART OF ITS ORIGINAL SWEETNESS, AS WELL AS AROMATIC, SINCE IT KEEPS THE SCENT OF MUSCAT GRAPE.

AFTER ALL, IT'S NOT ACCIDENTAL THE FACT THAT THIS PARTICULAR TYPE OF WINE IS BY FAR OUR AMBASSADOR TO THE INTERNATIONAL WINE MARKET, ESPECIALLY THE FRENCH ONE.