



**PRODUCT TECHNICAL SPECIFICATION**

**VIN DE LIQUEUR DE SAMOS – VIN DOUX**



**VARIETY**

100 % SMALL-GRAPED WHITE MUSCAT

**TERRITORY**

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

**VINIFICATION**

RIPE AND HEALTHY GRAPES.  
WHITE VINIFICATION AND MUST MUD-REMOVAL PROCESS.

**ALCOHOL ADDITION**

BEFORE OR UPON COMMENCEMENT OF FERMENTATION,  
ETHYLIC ALCOHOL OF VINICULTURAL ORIGIN IS ADDED.

**STABILIZATION**

MUST MUD-REMOVAL BY CENTRIFUGATION, CLARIFICATION AND  
FREEZING. IT MATURATES WITHIN STAINLESS STEEL TANKS.

**ANALYTICAL DATA**

DEGREE OF ALCOHOL.....15 % Vol.  
TOTAL ACIDITY (TARTR.A.).....4,60 GR/L.  
REDUCTANT SUGAR.....200 GR/L.  
PH.....3,45

**ORGANOLEPTIC ANALYSIS :**

**COLOUR :** GOLDISH

**ODOUR :** STRONG AND HARMONIC CONSISTING, TO A GREAT  
EXTENT, OF PRIMARY AROMA.  
THERE IS ALSO A PRESENCE OF FLOWER FRUIT AS  
WELL AS HONEY SCENT.

**TASTE :** SOFT AND SWEET BY NATURE, HOWEVER, SWEETNESS  
IS TIED IN WITH THE ACIDITY OF THE DURATION OF  
WHICH IS LONG ENOUGH.  
IT IS SERVED AT 10-12 DEGREES C.

