

# Domaine Harlaftis Chardonnay 2016



Variety : 100% chardonnay

Grape Origin :The grapes are grown in the area of Northern Attica

Vinification : Upon arrival in the winery , the grapes are placed on a sorting belt and the intact fruit is transferred to the press. Fermentation takes place in French oak barrels, after which the wine is left to age sur lies for 4-5 months.

Production : 10.000 bottles

Tasting notes: The ripeness of the grapes guarantees a powerful chardonnay with a golden yellow color and aromas of mature fruit, such as peach, pear, melon and mango. It has a refreshing yet rich taste, leading to a delightful finish undertones of caramel, butter and vanilla.

Food pairing : Grilled Lobster, Pork stew with lemon and rosemary, fried chicken with dried fruit, Turkey rolls stuffed with chestnut and cognac.

Analysis :

Alcohol : 13,8 % Alc by Vol

Total acidity : 5,1 g/l Tartaric acid

Ph : 3,50

Residual Sugar : 0,90 g/l