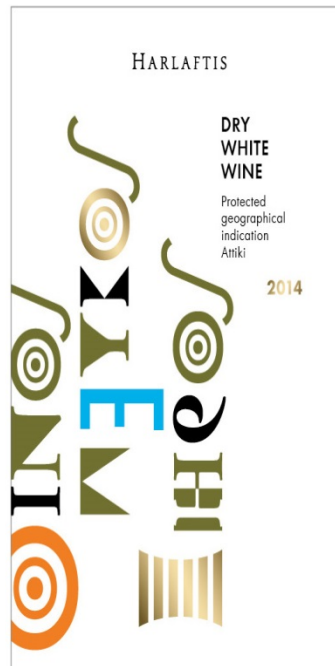


HARLAFTIS WHITE 2016



Varieties : Savatiano and Roditis

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

Vinification : It is fermented in stainless steel tanks under controlled temperature ,16-17C degrees.

Production : The 2016 vintage gave 15.000 bottles

Tasting notes : Light , refreshing with a straw yellow color. It gives out fresh aromas of flowers and fruits.

Food pairing : Breaded chicken with almonds, mustard. Fried codfish, Tortellini with cheese and cream. Baked potatoes with garlic and rosemary.

Analysis :

Alcohol : 12% Alc by Vol

Total Acidity : 4,5 g/l tartaric acid

Ph : 3,30

Residual Sugar : 1,0 g/l