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## Inima Athiri – Assyrtiko 2017

Dry White Varietal Wine



INIMA

ATHIRI-ASSYRTIKO 2016

- Grape Variety:** Athiri, Assyrtiko (60%–40%)
- Region:** Select vineyard in Kavala. Vine age: 15 years approximately. Well-drained clay-rich soil. Mild Mediterranean mesoclimate: The vines receive the breeze from the Strimonikos Bay; they are shielded from cold northerly winds by Mount Falakro.
- Harvest:** Early September
- Vinification:** Co-fermentation of the two varieties. Pre-fermentation cold maceration at 8°C overnight. Must fermentation at temperatures up to 15°C. The young wine sits on its lees for at least three months before bottling.
- Characteristics:** Bright light yellow colour. Floral and citrus aromas in the nose. Crisp mouth feel, with good acidity; oily, with very good aftertaste.
- Food Pairing:** Complements oily fish, pasta, white meat.
- Profile:** In Metsovo’s local Vlach dialect *inima* means ‘heart, soul’. This wine is an expression of the positive energy and enthusiasm of everyone who has put their heart and soul into the production of this new range of wines from Katogi Averoff.