
Inima Sauvignon Blanc 2022

White Dry Varietal Wine



ΚΑΤΟΓΙ ΑΒΕΡΟΦ

inima • ψυχή • soul • Seele • alma • sjæl
sjel • ziel • 灵魂 • 魂 • lélek • Jlyma • duše
روح • själ • 영혼 • נשמה • ruh

INIMA

Variety: Sauvignon Blanc

Region: Selected vineyard in the area of Amyndaio. Vines are about 10 years old planted on a sandy loam soil with good drainage. The climate of the region is continental and the surrounding lakes affect positive the growing of the grapes.

Harvest: Early September.

Vinification: Pre-fermentation cold maceration at 8°C overnight for the 2/3 of the juice. The other 1/3 remains on the skins for a week. Fermentation with wild yeasts at temperature between 15-18°C. The wine spends a few months on its lees prior to bottling.

Characteristics: Bright yellow color. The nose is dominated by primary aromas of the variety in their mature version. Aromas such as pear, lemon and bergamot are combined with intense notes of flowers and herbs, such as jasmine. In the mouth it is exuberant, with good acidity, rich taste and peppery aftertaste.

Food Pairing: Fish and white meat, ideally with lemon sauce.