

VRINIOTIS

EVIA'S FINE WINERY

PREMIUM WINES

IAMA WHITE

PROTECTED GEOGRAPHICAL INDICATION EVIA

Type: White dry

Varieties: 50% Assyrtiko -15% Vradiano Blanc de Noir
- 35% Malagouzia

Grapes provenance: From a private vineyard in the Vrin-
ioti winery, located on Telethrio Mountain in North Evia.
Total area of 35,000 square meters.

Soil type: Sandy soil with slope gradient 12%, north east
orientation and an altitude of 400 meters.

Vinification: Cold maceration of grapes for 12 hours at
5°C. Then, slow must fermentation in stainless tanks
within a controlled environment.

Maturation dynamics: Enjoy it within the first 3-4 years
of its life circle.

Culinary characteristics: Bright lemon with greenish
highlights. Explosive aromas of apricot, white fleshed
peach and citrus fruit flowers pleasantly balance out
with exotic notes. Balanced in the mouth with fine es-
sence and a rich aromatic character, crunchy acidity and
a strong, fruity after-taste.

Harmony-Serving temperature: It accompanies green
salads, seafood, fresh clams, grilled fish, poultry and
vegetable dishes, like the "difficult to combine" asparagus.
Enjoy it cool at 10°C.

ALCOHOL: 12,8%

pH: 3,28

Total acidity: 6,2gr/lt tartaric

Residual sugar: 2 gr / lt

