

THOUSAND YEARS



DRY WHITE WINE



CHARDONNAY

APPELLATION
INDICATION
HARVEST
MATURATION

ANCIENT NEMEA
PGI PELOPONNESE
2024
6 MONTHS IN BARRELS



VINIFICATION

Fermentative extraction lasting 6-8 hours. Fermentation in stainless steel tanks at a controlled temperature of 16-17°C. Fermentation is completed in 12-15 days, however the wine remains with the fine lees and periodic batonnage follows. The wine is then decanted into 225lt barrels where it remains for 6 months.



ORGANOLEPTIC CHARACTERISTICS

Brilliant gold color with green glows. Smartflavour which dominates the apple and pineapple in combination with notes of vanilla. Fresh and fleshy taste with long after taste. It matured in new French barrels.



RECOMMENDED PAIRING

Goes well with fatty fish, pasta with white sauces, truffles, mushrooms, white meats and poultry. Serve at 12-14°C.



SPECIFICATIONS

Alcohol	13.0% v/v
Reducing Sugars	0.0 g/L
Total Acidity	5.2 g/L
pH	3.30

