

8

TSIKRIKONIS WINERY

Description

Light lemon color and a fresh, botanical and grassy nose, with flowers, stony or mineral elements and passion fruit with white spices. With an intense and rich mouthfeel, characterized by high acidity, herbs and white flowers with spices that compliment the perception of white flesh core fruits and passion fruit. Very pleasant sweet-sour and mineral aftertaste.

Vinification

8 is a blend of two varieties and each one is vinified separately. The vinification protocol follows the classic white wine vinification with fermentation at low temperatures (14°C). The wine remains in stainless steel tanks on selected wine lees for 3 – 6 months before bottling.

Vineyard

The vineyard is located at an altitude of 200m at the foot of Mount Symvolos. A 200-year-old plane tree, dominates the edge of the vineyard so the vineyard is called "PLATANOS" (Greek for plane-tree). Planted in 2001, the sandy loam soil is relatively poor with yields of 1000kg per acre and the climate of the area is highly influenced by winds from the mountain during the nights and sufficient humidity during the day from the sea which is only 2 km away.



Region
Mirtofiton, Kavala

Variety
Assyrtiko 30%
Sauvignon Blanc 70%

Category
Dry White Wine

Indication
P.G.I. Pangeon

Vintage
2024

Alcohol
12,5%vol

Food Pairing
Try it with seafood and fish or fried delicacies like zucchini meatballs. Extra tip: Spaghetti with fragrant herbs, grated cheese and mild white sauce or pesto.