



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Sept Winery

Brand name: Obeideh

Vintage: 2019

PDO/PGI/TO: PGI

Grape variety (-ies): 100 % Obeideh

Date bottled: 2020

Winemaking Regiment: Spontaneous fermentation, 48 hours skin contact, in Inox tanks, low intervention, no additives. Ageing in inox tanks on lees between 12 to 18 months

Other notes for winemaking:

Viticultural methods: organic

Vegan: yes

Yields: 45hl / ha

Trellising system: trellis

Elevation: 1150 meters

Soil: Argilo-Calcaire

PH: 3.66 **Total SO2:** 67 **Alcohol:**12.37% **Residual Sugar:** 1.2 **Total Acidity:** 2.7 g/l

Miscellaneous information: Obeideh is a revived old indigenous grape variety

Flavor of the wine: Elegant and discrete, it has a nose fo white flowers, night-blooming jasmine and honeysuckle. The mouth is fresh and citrusy with hints of bitter almonds and honey.

Food/wine pairing: This wine has a rich structure that can be perfectly paired with goat cheese, Fish meals, raw fish, Tartar and rich salads Serve at 16°C.