



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Fonsos

Brand name: Belonis

Vintage: 2020

PDO/PGI/TO: PGI Cyclades

Grape variety(-ies): 100% Aspro Potamisi

Date bottled: 12/2020

Winemaking Regiment: Hand harvested grapes, unfiltered and unfined.

Other notes for winemaking: Indigenous yeast.

Viticultural methods: Organic

Vegan: Yes, but not certified

Yields: 20hl/ha

Trellising system: Un-grafted dry farmed bush vines

Elevation: 120-200 meters

Soil: Schistolithic with granite.

pH: 3.3 **Total SO₂:** 60ppm **Alcohol:** 12.0% **Residual Sugar:** 3.1 **Total Acidity:** 5.94 g/l (tartaric acid)

Miscellaneous information: 1ST winery of Tinos Island located in Komi and using only Tinian grape varieties. Christos Fonsos is the owner/winemaker.

Flavor of the wine: Crispy lime / lemon notes with stony minerality, earthy notes and refreshing acidity.

Food/wine pairing: Flaky fish, shellfish, fresh cheeses and grilled vegetables.