



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PARPAROUSSIS WINERY

Brand name: THE GIFT OF DIONYSOS

Vintage: 2021

PGI ACHAIA

Grape variety: 100% SIDERITIS

Date bottled: FEBRUARY 2022

Winemaking Regiment: Classic White Vinification in stainless steel, alcoholic fermentation at low temperature

Other notes for winemaking: Indigenous yeast.

Viticultural methods: Organic, under certification (vintage 2023 will be officially certified)

Vegan: Yes

Yields: 9 hl/ha

Trellising system: spur pruning (cordon) 2 buds

Elevation: Sea Level, zero meters

Soil: Sandy, Gravel-sand deposits

pH:3,3 **Total SO₂:**97mg/L **Alcohol:** 12,5% **Residual Sugar:** 0.3gr/L **Total Acidity:** 5,6 g/l

Miscellaneous information: Harvest period from 15 October until 15 November, Sideritis is an indigenous variety of Achaia. It is a light pink variety.

Flavor of the wine: Green-yellow color, citrus and white flowers aromas, crispy acidity.

Food/wine pairing: Fish, seafood, Messolongi roe (bottarga)