



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: PARPAROUSSIS WINERY

Brand name: ASSYRTIKO

Vintage: 2019

PGI ACHAIA

Grape variety: 100% ASSYRTIKO

Date bottled: MAY 2021

Winemaking Regiment: Classic White vinification, stainless steel, 6 months on the lees (sur lees)

Other notes for winemaking: Indigenous yeast.

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

Vegan: NO (The wine is vegan, the cork DIAM is not)

Yields: 7 hl/ha

Trellising system: spur pruning (cordon) 2 buds

Elevation: Sea Level, zero meters

Soil: Sandy, Gravel-sand deposits

pH: 3,2 **Total SO₂:** 100 **Alcohol:** 14% **Residual Sugar:** 0,8gr/l **Total Acidity:** 5,9g/l

Flavor of the wine: Golden yellow color, primary fruit aromas, citrus, fresh and mineral notes

Food/wine pairing: Greek and Mediterranean cuisine, fish pasta, cheese