PARANGA SPARKLING BRUT



Type: Sparkling dry white
Category: Sparkling wine
Origin: Selected vineyards of the Amyndeon PDO area in NW Greece
Varieties: Xinomavro, Chardonnay, Moschato
Cellaring: The base wine stays on its lees for 5 months
Aging potential: 2-3 years
TECHNICAL ANALYSIS
Alcohol: 11.6 % **Volatile acidity:** 0.33 g/lit
Total acidity: 4.6 g/lit **Active acidity** (pH): 3.41
Residual sugar: 9.0 g/lit

VINEYARD

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude (600m) and the poor sandy soils of the area lead to the production of wines displaying finesse and a rare aromatic character. The four surrounding lakes that act as a buffer zone create perfect weather conditions for the cultivation of Xinomavro, more temperate than expected in this continental climate.The grapes selected for Paranga are suitable for the production of sparkling wine, taking into account factors such as alcohol potential and acidity.

VINIFICATION

The must is composed entirely of grapes carefully selected during the harvest on the basis of their content in sugars, phenols and acidity. After delivery at the winery, and before the press, the grapes are chilled at 11-14 °C. Three pressings take place, of which the second one is used for the production of Paranga Sparkling. The first fermentation is carried out using the traditional method. Then the wine is transferred to the tanks for the second fermentation, during which the bubbles are formed. The wine will stay on its lees for 5 months on its lees and then for 5 additional months in the bottle.

CHARACTER

A vivid mousse composed of small-sized bubbles enhances the aromatic character of the wine. Aromas of apricot and peach from the Chardonnay and floral notes from the Xinomavro and the Roditis make up a complex aromatic character, balanced by the wine's freshness and highlighted by its lingering finish. Excellent match to finger food served at a party, it can also be enjoyed on its own, as an aperitif or dessert.