

LAOUTARI

2023

KTIMA
Roxani
MATSA

CATEGORY Dry White Wine

VARIETY Assyrtiko, Roditis, Sauvignon Blanc

APPELLATION PGI Pallini

VINEYARD: A blend of Assyrtiko, Roditis, and Sauvignon Blanc from the organically cultivated vineyards of Ktima Matsa in Kantza, Attica. The climate is dry and Mediterranean, while a significant portion of the vines are over 35 years old, contributing to the wine's structure and depth.

VINIFICATION Hand-harvested with meticulous grape selection in the vineyard. The Assyrtiko and Roditis are carefully destemmed and gently pressed, with only the free-run juice being retained. A static settling process follows at 12°C, before undergoing alcoholic fermentation in stainless steel tanks at 16°C, preserving freshness and aromatic purity. The Sauvignon Blanc undergoes a short pre-fermentation cold maceration for 6-8 hours at 8°C, enhancing its aromatic intensity. It is then transferred to stainless steel tanks, where alcoholic fermentation begins at 16°C, preserving its crisp freshness and vibrant character.

Each grape variety is vinified separately, allowing their unique characteristics to fully develop. The final blend is crafted after the completion of alcoholic fermentation. The wine is then aged on fine lees for six months, with gentle bâtonnage, enhancing texture, complexity, and mouthfeel.

TASTING NOTES A lemon-colored wine with green highlights. The nose is dominated by citrus aromas, lemon zest, and pear, complemented by subtle herbal undertones. On the palate, it has a medium body, refreshing acidity, and a pleasant, lingering finish.

Best served 9-10°C

Food pairing Perfect match for green salads, light seafood dishes, and crispy fried meze from Mediterranean cuisine. A versatile wine that enhances fresh and delicate flavors.



ALCOHOL	pH	TOTAL ACIDITY	RESIDUAL SUGAR
15%	3.33	5 g/L	2 g/L