

## **Milia White**

**Brand name:** MILIA' SAUVIGNON

**Vintage:** 2012

**Region:** Aegialia (Ano Diacopto)

**Grape variety:** SAUVIGNON BLANC

**Alcohol level:** 13%

**Density:** 0.9905

**Ph:** 2.98

**Total acidity:** 7.35 g/lit

**Residual sugars:** 3.4 g/lit

**Volume of bottle:** 0.75 lit

### **Description,of vineyards,wine & winemaking process:**

Wine produced from grapes of organic farming.Single northfacing Sauvignon vineyard of 0.8 ha at 1050 metres altidute.Bushvines 11 years old,cultiveted in limestone soil,provide us with low yield high quality grapes with significant high acidity.Use only the free run must.Skin contact white vinification at 4C for 18h,fermentation at 14-16C.

Last part of fermentation in new oak barrells(light toast).Remaining in barrells with stirring of fine lees for 4 months.

Wine with white golden yellow colour,lychees fruit,light vanilla and basil flavours.Foul mouthfeel with crispy acidity.Aged up to 5 years.

A perfect accompaniment to white meats,smoked fishes & yellow cheese.

Best served at 9-11 C.