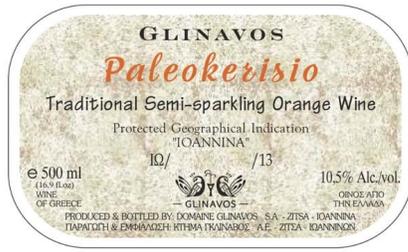


Domaine Glinavos

Paleokerisio



Vinification: During the fermentation process, the de-stemmed grapes remain in oak casks for about 12 days.

When the temperature starts falling, the first decanting takes place and 2-3 other decanting procedures follow during the autumn season. Secondary fermentation occurs in closed tanks. Bottling is done without adding other substances and with a small amount of residual sugar.

Grape varieties : Debina & Vlahiko

Altitude : 700m ASL

Soil : Limestone

Alcohol : 10.8%

Tasting notes :

Rich, refreshing, and well-balanced with notes of apple, cinnamon, and vanilla.

