

## 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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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