

**Fiche Technique**



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| **Wine name:** | Ktima | **Vintage:** | 2022 |
| **Producer name:** | Mitravelas Estate |  |  |
| **Classification:** | P.D.O. Nemea |  |  |

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| **Country of origin:** | Greece |  |  |  |
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| **District & region of origin:** | Nemea |  |  |  |
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| **Grape varieties and %'s:** | Agiorgitiko |  |  |  |
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| **Soil type:** | Argyle calcaire |  |  |  |
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| **Vineyard altitude:** | 350-400 |  |  |  |
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| **Vine density:** | 3500-4000/ha |  |  |  |
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| **Trellising/ pruning:** | Double cordon-trained vines Low vigour |  |  |
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| **Average yield hl/ ha:** | 35-40 hl/ha |  |  |  |
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|  | The grapes are handpicked. After a 2–day pre-fermentation |  |
|  | cold soak at 12° C, the must undergoes a 10-14 day |  |
|  | maceration with the skins at controlled temperatures. |  |
|  | Fermentation temperature does not exceed 26°C. Selected |  |
| **Vinification:** | strains of lactic bacteria are inoculated during the 2nd half of |  |
| the fermentation. 3 months after harvest the last racking |  |
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|  | takes place to French oak barriques filled for the 2nd and 3rd |  |
|  | time. It stays in the oak barrels for 6-8 months plus further |  |
|  | ageing in bottle for another 6 months as minimum. No fining, |  |
|  | no filtration |  |  |  |
| **Oak maturation:** | 6-8 months, French oak 225-lt of 2nd and 3rd use |  |
| **Bottle ageing:** | 10-15 years |  |  |  |
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| **Alcohol (%):** | 14,2 | **pH:** | 3,3 |  |
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| **Total acidity:** |  | **Residual** |  |  |
| 6,3 | **sugar (g/lt):** | 1,50 |  |
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| **Volatile acidity** | 0,35 | **Intensity** | 11,65 |  |
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|  |  | **Phenolic** |  |  |
| **Color intensity** | 0,60 | **index** | 65 |  |
| **SO2 free** | 24 | **SO2 total** | 90 |  |
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| **Annual production** |  | **Organic/bio** |  |  |
| **(bottles):** | 12.000 bottles | **dynamic:** |  |  |