|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  | **EMIGRÉ** | | | |
|  |  |  |  |  | **PGI PELOPONNESE 2022** | | | | |
|  |  |  |  |  | |  |  |  |  |
|  |  |  |  | **Profile** | | |  | **Technical Data** | |
|  | **Type** | | |  | White dry wine | | **Alcohol (%)** | | 12,7 |
|  |  |  | |  |  |  |  | | 2 |
|  | **Vintage** | | |  | 2022 |  | **Total acidity (gr tartaric acid/lt)** | | 5,85 |
|  | **Designation** | |  |  | PGI Peloponnese | | **Volatile acidity (gr acetic acid /lt)** | | 0,34 |
|  |  | | |  |  |  |  | |  |
|  | **Region** | | |  |  |  | **pH** | | 3,15 |
|  | **Grape varietals** | | |  | Assyrtiko/ Kydonitsa | | **Free SO2 (mgr/lt)** | | 25 |
|  | **Total production** | | |  | 4500 |  | **Total SO2 (mgr/lt)** | | 80 |
|  |  |  |  |  |  |  | **Residual sugar (gr/lt)** | | 1 |

**Vineyards**

**location**

|  |  |
| --- | --- |
| **Altitude** |  |

**Soil**

**composition**

**Climate**

**Yield**

hl/ha

**Vine age**

10-15 years old

**Harvest 23rd September**

**Vinification: V**inification in stainless steel tanks, though part of Assyrtiko ferments in oak barrels

**Maturation:** 4-5 months in oak barrels and stainless steel tanks laying over organic lees.

**Ageing potential :** >3 years

**Tasting notes/ serving/ food pairing:** Émigré 2021 from the Mitravelas estate is an exuberant white wine with finesse, fruitiness and of course the familiar minerality of the Assyrtiko variety. In the nose it has intense fruit, with characteristics of unripe citrus fruits, lemon blossoms yet faint notes of yeast and oak. This is due to its short contact with the wood, which additionally boosts the feeling of oiliness in the mouth. The wine has an awakening acidity and the freshness of young vines. The co-existence with Kydonitsa (20%) offers an additional fine dimension, with ripe quince, peach, apricot, pear, pineapple, rosehip and lemon blossom, bergamot, lime and citrus, still additional volume. Best served at 8-10˚C.