

2303
REZINÉ
WILD FERMENT

LIMITED EDITION

**PREMIUM RETSINA
TRADITIONAL APPELLATION
DRY WHITE WINE**



GRAPE VARIETY

100% SAVATIANO GRAPES
FROM OLD VINEYARDS



WINEMAKING:

Spontaneous fermentation in oval-shaped concrete tanks and maceration on lees for three months.



TASTE CHARACTERISTICS:

A special white retsina with a bright golden colour. On the nose come primary characteristics with floral and herbal notes, aromas of eucalyptus, mint and ripe citrus, rosemary and lemon blossom. With acidity that masterfully accentuates the rich fruity and herbal aromas and a full structured finish.



PAIRS WITH:

Excellent with shellfish, lobster pasta, fish cooked with herbs and sushi. 2303 Rezine Wild Ferment together with lemon lamb creates an explosive taste effect.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia of Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Mid September



MATURING

Cement Tanks for 3 months

ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
12.5 %Vol	6 gr/l (expressed in Tartaric acid)	3.41	2.1 gr/l



*That for the production of this wine we are not using any milk, egg products or other animal byproducts.

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)