



750 ml.

# KODRA RECINA

**Country of Origin:** Greece

**Region of Origin:** PGI Attiki -  
Traditional Appellation

**Grape Variety:** Savatiano 100%

**Soil Type:** Sandy-Clay with limestone

**Average Vine Age:** 60 years

**Vineyard Yield Kg/ha:** 6500Kg/ha

**Training System:** Bush- Shaped

**Vinification:** The harvest in mid-September gives overripe grapes with special flavors. The fermentation is done without the addition of sulfites, with native yeasts. Also, carefully hand selected and frozen grape-berries are added in the vat, enhancing the flavor and aroma of the wine. The fermentation is performed in stainless still vats. 30 – days Maceration. Dosage of pine tree resin 300 gr / tn. 30% aged in oak for 3 months and 70% aged in amphora

**Oak Maturation:** 3 months

**Bottle Aging:** No

**Aging Potential:** 5+ years

**Alcohol:** 13.5% by vol.

**Total SO<sub>2</sub>:** 9.60 gr/ltr

**Total Acidity:** 5.15 gr/ltr

**pH:** 3.44

**Residual Sugars:** 0.39 gr/ltr

**Organic/biodynamic:** Organic

**Vegan:** Yes

**Vintage:** 2025



Ingredients

