



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.

Oak Maturation: No

Bottle Aging: No

Aging Potential: 5+ years

Alcohol: 13.5% by vol.

Total SO₂: 8.6 gr/l

Total Acidity: 5.4 gr/l

pH: 3.31

Residual Sugars: 1.5 gr/l

Organic/biodynamic: NO

Vegan: Yes

e-label

