



Canava Chrissou



Winemaking

Collection of over-ripped grapes and placement in a cooling chamber. Use of vertical press on whole clustered grapes. Alcoholic fermentation takes place in amphorae using selected yeasts at a temperature of 16-17° C. Aging of the wine in amphora on its fine lees for approximately 4 months while “battonage” is also applied. After bottling, the wine is cellared for another 10 months.

Taste features – Aging

A wine revealing the uniqueness of the variety and the terroir. On the nose, multi-layered aromatic character with a distinctive presence of overripe citrus and stone fruit aromas. Flowery and herbaceous character with a persistent honeycomb note and the predominant flint aromas. Balanced and complex mouthfeel, excellent structure, with a persistent iodine aftertaste.

Ideal food combination

Fatty fish such as e.g. smoked eel, shellfish, meat with white sauces.