

# Super Girl- Day21

## vintage 2023



### Winemaker's tasting note

Lemony appearance of medium intensity. The nose reveals aromas of lime, green apples, white flowers, herbs, chalky minerals and vanilla notes. In the palate the crunchy acidity offers a refreshing sensation. Long salty aftertaste.

Στην εμφάνιση είναι λεμόνι μέτριας έντασης, η μύτη έχει αρώματα από μοσχολέμονο, πράσινα μήλα, λευκά άνθη, βοτανικά στοιχεία, ορυκτότητα κιμωλίας και νότες βανίλιας. Στο στόμα η τραγανή οξύτητα χαρίζει φρεσκάδα. Μακρυά επίγευση με αίσθηση αλατότητας.

### Food pairing

Green salads, light cooked chicken, fried or grilled sea food and fish, spicy Thai cuisine, sushi, sashimi, fish carpaccio.

Temperature serving: 8-10°C

- ▶ **Varieties:** Dedina 100%
- ▶ **Harvest:** The 2023 vintage was a rainy year with moderate temperatures. The grapes hand picked the first week of September.
- ▶ **Winemaking:** The juice drained in vertical basket press. The wine fermented partially in barriques and matured eight months in stainless steel with the lees.
- ▶ **pH:** 3.3
- ▶ **Total acidity:** 6.6g/L
- ▶ **Alcohol:** 12.2 abv
- ▶ **Bottling date:** May 2024
- ▶ **Bottle formats:** Regular (750ml) and half (375ml) bottle.
- ▶ **Closure:** DIAM 10 and DIAM 5 for the half bottle.

Panos Jimas  
Winemaker - Owner  
MSc Chemist Oenologist DipWSET