

Plein Soleil- Day22

vintage 2023



Winemaker's tasting note

Gold appearance. The nose reveals aromas of grapefruit, lime, green apple, almond, dried flowers, spices and ginger notes. In the palate it has salty minerals the vivid acidity balances the soft tannin structure. Long earthy aftertaste.

Στην εμφάνιση είναι βαθύ χρυσαφί. Η μύτη είναι ιδιαίτερα πολύπλοκη με αρώματα που θυμίζουν γκρέιπφρουτ, λάιμ, αμύγδαλα, αποξηραμένα λευκά άνθη, μπαχάρια και τζίντζερ. Στο στόμα έχει ορυκτή αλατότητα και η ζωηρή οξύτητα ισορροπεί την ήπια ταννική δομή. Μακρά γήινη επίγευση.

Food pairing

Fatty fish dishes, pasta or risotto with white sauce, mushrooms, white meat dishes, lamb.

Temperature serving: 10-12°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 wine fermented partially with skins and matured in amphora, barriques and stainless steel for eight months with the lees.
- ▶ **pH:** 3.3
- ▶ **Total acidity:** 7.2g/L
- ▶ **Alcohol:** 12.0 abv
- ▶ **Bottling date:** May 2024
- ▶ **Bottle formats:** Regular bottle (750ml)
- ▶ **Closure:** DIAM 10

Panos Jimas

Winemaker - Owner

MSc Chemist Oenologist DipWSET

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