

Super girl - Day29

White - vintage 2024



Super Girl
DAY 29
JIMA

Winemaker's tasting note

The wine has medium intensity of lemony colour. The nose has intense aromas of lemons, green apples, apricots, herbs, smashed shells and mineral smokiness. In the palate it is dominated by a juicy and crunchy acidity. The saline finish is long.

Το κρασί έχει λεμόνι εμφάνιση και η μύτη του αποκαλύπτει αρώματα από μοσχολέμονο, πράσινο μήλο, βερίκοκο, άγρια βότανα, θρυμματισμένα κοχύλια και νότες ορυκτού καπνού. Στο στόμα κυριαρχεί η ζουμερή και τραγανή οξύτητα. Το τελείωμα είναι μακρύ με στοιχεία της αλατότητας.

Food pairing: Sea food, fish dishes, pasta with white sauce & Asian cuisine.

Serving temperature: 9-10oC

- ▶ **Varieties:** Debina 100%
- ▶ **Harvest:** The 2024 was a warm and dry year. The grapes hand picked the last week of August.
- ▶ **Winemaking:** The grapes pressed in a vertical basket press. The juice fermented in Inox tank, barrique and amphora. The new made wine matured in Inox 70% and amphora 30% for five months.
- ▶ **Alcohol:** 12,6 abv
- ▶ **Sugars:** 1,1g/L
- ▶ **Bottling date:** February 2025
- ▶ **Bottle formats:** Regular bottle (750ml) & half bottle (375ml)
- ▶ **Closure:** DIAM 10 p007, (DIAM 5 for 375ml)

Panos Jimas
Winemaker - Owner
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www.jimawinery.com