



2019 Ousyra Serifiotiko White Wine

Varietals: Serifiotiko

Bottling Date: 17th February 2020

Production: 4200 Bottles

Wine of Origin: Cyclades

Technical Details at Bottling:

Alcohol 12.9% - TA 3.05 g/l - PH 3.43 - RS 3.05 g/l - SO2 83 mg/l

Vineyard Details:

35 to 80 Year old dry farmed ungrafted Serifiotiko vines. South west facing vineyards on terraces carved into the mountains, which are very close to the winery. Bush vines, to protect against the winds and very strong UV light that we receive on Syros, and to protect against expected future climate change.

Date(s) Harvested:

1st September 2019.

Winemaking: Grapes picked into 12-14 kilo crates, and chilled for 24 hours. Whole bunch pressed.

Fermentation in stainless steel tanks over 21 days. Filtered then bottled.

Maturation:

5 months in stainless steel.

Tasting Notes:

Ungrafted vines grown on Syros. 35- to 80-year-old bush vines, dry farmed on terraces carved into the mountains. Chilled for 24 hours, whole-bunch pressed. Fermented over 21 days in tank. pH 3.43, RS 3.05 g/l. Pale lemon colour and an intense aroma of dusty, stony but clean-cut citrus. Lemon and grapefruit, as well as pear. Smells pithy. Tastes wonderfully smoky and bone dry even though there is a little touch of residual sugar – only just above the perception threshold. Sour citrus flavours have both clarity and complexity, remarkably so for an unoaked wine. Mouth-watering and slightly chewy. Real depth and interest. (Julia Harding MW)

