

MYRINA WHITE 2015



GENERAL INFORMATION

Denomination of Origin	Aegean Region - Denizli & Central Anatolia - Tokat
Grape Varieties	%60 Sultaniye - %40 Narince
Viticulture	Old vineyard
Winemaking	Fermented in stainless steel tanks
Maturation	Maturation in stainless steel tanks
Production	10.000 bottles

ANALYSES

Alcohol	12,5% (V/V)
T. Acidity	2,85 g/l (Sulphuric acid)
pH	3,60
V. Acidity	0,22 g/l (Sulphuric acid)
SO₂(F)	23 mg/l
SO₂(T)	100 mg/l
R. Sugar	2,0 g/l

TASTING NOTES

Color	Bright pale yellow
Nose	Intense; tropical notes and ripe white fruit aromas
Palate	Well balanced with persistent fruit aromas

IDEAL FOOD MATCH

It is best served at 6-8° C and matches well with grilled white meats, pizzas and pastas with fresh cheese and tomato sauced, salads and fresh cheeses.