

Brand Name:	RETSINA					
Vintage:	2004				<i>Alcohol in %:</i> 12	
Wine type:	Dry white					
Wine category:	Traditional Appellation of Mesogia					
Producer:	GEORGA FAMILY					
Grape Variety:	100% Savatiano					
Region:	Spata					
Altitude:	300m					
Ecosystem, soil:	Very dry summer, low rain, arid calcium soils, No irrigation, ORGANIC FARMING					
Barrel used:	Stainless steel tanks					
Vinification:	Milde vinification limited additives, fresh pine tree resin in vinification					
Tasting notes:	bone-dry wine with citrus buquet and a distinkt raisin taste					
Trophies:	Silver metal 3rd International Wine Competition Thessaloniki					
Storage suggestions:	dark, odorless and cool place, preferably at a temperature 14 and 17 o C.					
Serving Suggestions:	At 7°-9° C. It accompanies perfectly appetizers, grilled sardines, octopus marine					
Dry:	1	2	3	4	5	Sweet:
Light:	1	2	3	4	5	Heavy:



Techical Data sheet			Packaging 12 x 750ml		
Wine category:	Dry		Product code:		
Alcohol:	11.50%		EAN Bar code:	5 204323 011100	
Total Acidity:	5.10	(in tartaric acid)	Bottle Type:	Bordeaux	
Volatil acidity:	0.53	(in acetic acid)	Bottle Color:	Clear	
PH:	3.43		Closure (cork/other):	Cork	
Reducing sugar:	< 2 g/l		Bottle cup seal material:	PVC-Top Disc Aluminium	
Total sulphur acid:	115 mg/l		Bottle Net weight:	625g / 750ml	
Free sulphur acid:	10,2 mg/l		Case Gr. Weight:	9 Kg	
Citric Acid:	0		Bottles / cs:	12	
Sorbic Acid:	0		Cases / Pallette	50	
Ascorbic acid:	0				

