

## Prinos White

### Producer Profile

*Winery owned by:* Diamantakis Family  
*Chief winemaker:* Diamantakis Zacharias  
*Total acreage under vine:* 15ha  
*Estate founded:* 2007  
*Wine production total (in bottles):* 120000

### Wine Description/Philosophy

Our goal was to blend two grape varieties Malvasia di Candia Aromatica and Chardonnay in order to create an aromatic wine. Malvasia gives generously its aromas in this rich wine while Chardonnay offers sophistication and finesse in the mouth.

### Vinification

Separate vinification for each grape variety. A pre-fermentation cold-extraction precedes the alcoholic fermentation which is held at 17°C. A three months maturation of the wine on its fine lees is occurred before bottling.

### Fermentation

*Fermentation container:* Stainless steel  
*Fermentation temperature:* 14-18°C

### Vineyard Characteristics

*Production area:* Kato Assites Heraklion Crete  
*Vineyard name:* "Sinani Cambos", "Corfi"  
*Soil composition:* Calcium-clay, Argil-clay and limestone  
*Training method:* Integrated vineyard management  
*Elevation:* max 550m  
*Yield per acre:* 10 tons per HA.  
*Sun exposure:* Northeast, exposed in sea winds from Aegean Sea  
*Agronomist/vineyard manager:* Diamantakis Ioannis, Diamantakis Michael

### Winemaking Information

*Varietal composition:* Malvasia di Candia Aromatica 50% - Chardonnay 50%  
*Harvest time:* 5<sup>th</sup>-25<sup>th</sup> August for both grape varieties  
*First vintage of this wine:* 2008  
*Number of bottles produced for this wine:* 24000

### Tasting Notes

Bright yellow color with greenish hints. The aromatic bouquet astonishes you when you approach it in the nose. Fruity and intense with prominent aromas of peach, pineapple, banana and lemon blossom. In the mouth,

balanced acidity and aftertaste is long as leaving you a fresh, fruity and fulfilling sensation.

### Accompaniment

It is best consumed at a temperature of 10°C. It is suggested with poultry, fish, seafood, salads and fruits.

### Analytical Data

*Alcohol percent:* 13.1%  
*pH level:* 3.30  
*Residual sugar (grams/liter):* 1.7  
*Total Acidity (grams/liter):* 6.7

### Awards

Vienna Wine Challenge 2009  
**Prinos White 2008, silver medal**

Decanter World Wine Challenge 2010  
**Prinos White 2009, Commended award**

Citadelles du Vin 2010  
**Prinos White 2009, bronze medal**

Challenge International du Vin 2011  
**Prinos White 2010, gold medal**

Decanter World Wine Awards 2011  
**Prinos White 2010, bronze medal**

Concours Mondial de Bruxelles 2012  
**Prinos White 2011, gold medal**

Challenge International du Vin 2012  
**Prinos White 2011, bronze medal**

Decanter World Wine Awards 2012  
**Prinos White 2011, bronze medal**

Challenge International du Vin 2013  
**Prinos White 2013, bronze medal**

Greek Wine Awards 2013  
**Prinos White 2012, silver medal**

Decanter World Wine Awards 2014  
**Prinos White 2013, Commended Award**

Challenge International du Vin 2015  
**Prinos White 2014, silver medal**

Decanter World Wine Awards 2015  
**Prinos White 2014, Commended Award**

Decanter World Wine Awards 2016  
**Prinos White 2015, bronze medal**

Decanter World Wine Awards 2017  
**Prinos White 2016, bronze medal**

International Wine Contest Bucharest 2017  
**Prinos White 2016, silver medal**

Challenge International du Vin 2018  
**Prinos White 2017, silver medal**

Decanter World Wine Awards 2018  
**Prinos White 2017, bronze medal**

Thessaloniki International Wine & Spirits Competition 2019  
**Prinos White 2018, bronze medal**

Wine Olymp Awards 2019  
**Prinos White 2018, silver medal**

Challenge International du Vin 2021  
**Prinos White 2020, gold medal**

Decanter World Wine Awards 2021  
**Prinos White 2020, bronze medal**

