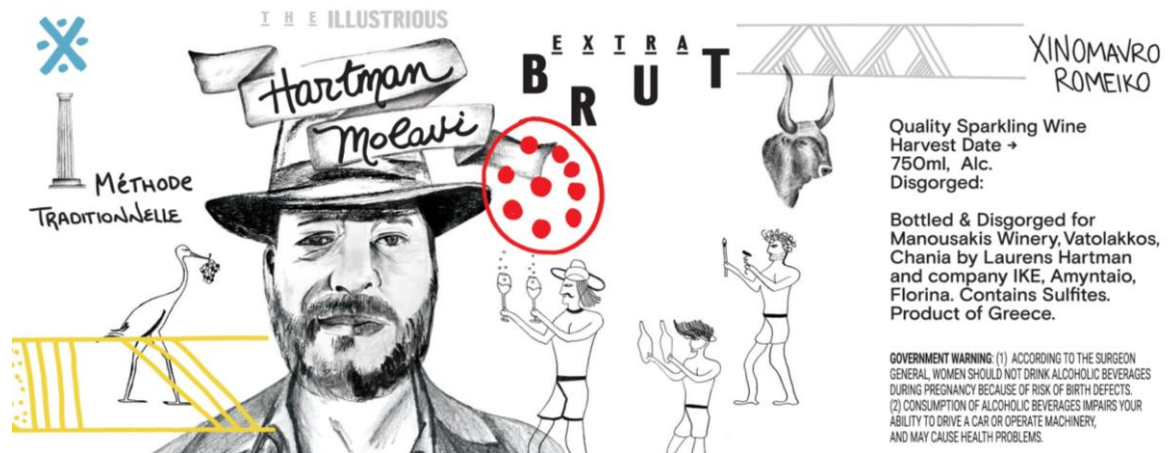


HARTMAN MOLAVI 2016

Sparkling White Wine – Extra Brut



Varieties: Romeiko 50%, Xinomavro 50%

Romeiko - Chania, Crete

Soil: Deep, clay loamy, calcareous soil 550 to 600 meters (1900 to 1970 feet) altitude

Vineyard pruning and training: Old vines, trained in Goblet

Harvest day: 24/8/2016

Vinification: Blanc de Noir. After gently crushing and pressing the grapes, we ferment the free-run must in stainless steel tanks at a constant temperature of 17°C.

Xinomavro - Amyntaio, Florina

Soil: Clay loamy, 700 m altitude

Vineyard pruning and training: Ungrafted vines more than 40 years old. Trained in double Guyot

Harvest day: 5 – 15 of September

Vinification: Blanc de Noir. Whole cluster pressing. Fermentation of the free-run must with the indigenous yeasts.

Method traditionnelle

Sur – lie aging for 4 years in the bottle

Disgorged: 14/3/2020

Wine Analysis:

Alc. %: 11.5

pH: 2.87

Total Acidity: 9.7 g/l

Production in bottles: 1.240

Characteristics: Complex nose, with nice toasty aromas as a result of 4 years on the lees, delicate notes of toasted bread and nuts. Hints of citrus, bergamot, and dried mango. Fresh crisp in the mouth, with nice creamy bubbles.

Food Pairing: This would fit perfectly with fatty, salty cheeses such as Graviera, Grana Padano and aged cheddar. Compliment for other fried food such as fried potato and fried fish. This is also perfect for marinated seafood, maybe a nice ceviche, tartar or oysters.

Aging: 0 – 4 years