

ZAZAZU

Sparkling - Demi Sec White Wine

ZaZaZu
the new
obsession



Technical Data

Alcohol: 10%
Acidity: 5.7 g/l
pH: 3.15
Res. Sugar: 42.9 g/l

Vineyard/Viticulture

Region: Alagni area, central Crete
Soil: Clay loam
Aspect: Varied
Vines: Cordon trained, spur pruned
Altitude: 520m above sea level
Irrigation: Not irrigated
Yield: 8.5tn/ha
Varieties: Vilana, Vidiano, Muscat of Spina

Winemaking:

Hand harvested in the last week of August. Grapes are vinified separately. Blending was performed using internal tasting results, choosing the ones with the best characteristics of texture and freshness. Secondary fermentation adds subtle creamy complexity and gives the wine its attractive fine gas bead and mouse.

Tasting Note:

A gentle sweet kiss of peach and juicy stone fruit that excites the senses and tickles the tongue with bubbly delight followed by aromas of a spring breeze bringing scents of apple and cherry blossom with hints of baby's breath, lily and a garden of white flowers. There is a delicate sweetness to this wine that lends itself to enjoying with friends or peaceful contemplation.

Food matches:

Fruit paste desserts, vegetable risotto and a large variety of antipasti. Serve at 9°C - 10°C.

Awards:

2016 IWSC International Wine & Spirit Competition, Silver medal
2016 Decanter World Wine Awards, Bronze medal
2017 JancisRobinson.com, 15 points

