A brown bottle with a white label

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Aiora Malagousia Amphora 2023 Wine Tech Sheet

**Name of the wine:** Aiora Malagousia Amphora 2023, *Thessaloniki Greece, Varietal.*

**Grape variety or blend:** *Malagousia 100%*

**Harvest dates:** *25 of August to 10 of September*

**Vineyard location:** Monopigado Thessaloniki

**Vineyard elevation:** *500m*

**Vineyard size:** *1 hectare*

**Yields*:*** *30 to 40 hectolitres per hectare*

**Age of vines:** 15 - 20 years

**Trellising:** *Geneva Double Curtain*

**Dry farming**

**Farming practices:** *Organic, Regenerative*

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**Hand vs. machine harvesting:** Hand

**Pressing:** *Traditional vertical manual screw press*

**Yeast type:** *Native*

**Pre and post-fermentation maceration:** *Maceration for 15 days.*

**Fermentation vessel:** Traditional Cretan *amphora*

**Length of primary fermentation:** *Slow fermentation 30 days at natural temperatures 12 - 25oC*

**Malolactic fermentation/conversion:** *Yes*

**Lees contact:** *5 months*

**Ageing and****time in wood (or tank):** *5 months in amphorae*

**Vessel:** *300lt amphora*

**Fining:** *Unfined*

**Filtration:** *Unfiltered*

**Bottle age: None**

**Total and/ or free S02:** 10/0 (Total SO2 Always < 40) Natural

**Closure type:** *Natural DIAM*

**ABV:** 13 %

**Residual sugar:** *in grams per litre (2.4g/lt)*

**TA (total acidity) and pH:** 5.4 / 3.40