

## 52 PEAKS Chardonnay Single Vineyard



Variety	Chardonnay
Appellation	PGI Macedonia
Type	Dry white wine / Organic / Vegan
Vintage	2021
Production	3,840 bottles

### IN THE VINEYARD

Altitude:	Up to 100 meters
Planting orientation:	From SW to NE / 73 degrees
Soil:	Stony, rich in organic matter
Slope:	20%
Age of vines:	Up to 21 years
Pruning system:	Double guyot
Yield:	7,000 kg of grapes /ha

### Harvest with grape sorting

Date:	20 August 2021
Brix:	23

### AT THE WINERY

Fermentation starts in stainless steel tanks and before its completion 1/3 is transferred to French oak barrels (350L, 1st and 2nd use, light toast), 1/3 in tulip-shaped concrete vats, while the rest remains in the tanks. The wine stays for 6 months on fine lees. Blending of the 3 parts.

For this vintage, 20% of the total quantity was fermented with indigenous yeasts using the “pied de cuve” technique. We picked the grapes and pressed them in vessels at our vineyard; this way we allowed the fermentation to start right there, taking advantage of the population of native yeasts present.

ABV 13.5%	pH 3.18	TA 5.36 gr/lit	RS 2.5 gr/lit	Sulphites 95 ppm	85 kcal /100ml
Bottle: 0.75L Burgundy style / 650gr		Carton box: 6-bottle case made mostly from recycled materials		Closure: DIAM 5	

### TASTING NOTE

